Microwave oven

User manual

MC35J8085**

Please be advised that the Samsung warranty does NOT cover service calls to explain product operation, correct improper installation, or perform normal cleaning or maintenance.

Contents

Using this user manual **3**

The following symbols are used in this User Manual: 3

Safety instructions **4**

Important safety instructions 4

Installation **12**

What's included 12
Installation site 17
Turntable 17

Maintenance **18**

Cleaning 18
Replacement (repair) 19
Care against an extended period of disuse 19

Before you start **20**

Clock 20
Sound On/Off 21
Power saving 21
About microwave energy 22
Cookware for microwave 23

Operations **25**

Control panel 25
Manual mode 28
Auto mode 35
Special functions 37

Cooking Smart **39**

Hot Blast Auto 39
Auto Cook 50
Manual cooking 141
Quick & Easy 155

Troubleshooting **156**

Checkpoints 156
Information codes 163

Technical specifications **164**

MC35J8085PT_TL_DE68-04346F-00_EN.indd 2 2015-01-16 6:50:34

Using this user manual

You have just purchased a SAMSUNG microwave oven. Your Owner's Instructions contains valuable information on cooking with your microwave oven:

- Safety precautions
- Suitable accessories and cookware
- Useful cooking tips
- Cooking tips

The following symbols are used in this User Manual:

⚠ WARNING

Hazards or unsafe practices that may result in **severe personal injury or death**.

⚠ CAUTION

Hazards or unsafe practices that may result in **minor personal injury or property damage**.

NOTE

Useful tips, recommendations, or information that helps users manipulate the product.

MC35J8085PT_TL_DE68-04346F-00_EN.indd 3 2015-01-16 6:50:34

Safety instructions

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

MAKE SURE THAT THESE SAFETY PRECAUTIONS ARE OBEYED AT ALL TIMES.

BEFORE USING THE OVEN, CONFIRM THAT THE FOLLOWING INSTRUCTIONS ARE FOLLOWED.

Microwave function only

WARNING: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

WARNING: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.

WARNING: Liquids and other foods must not be heated in sealed containers since they are liable to explode.

This appliance is intended to be used in household only and it is not intended to be used such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential environments;
- bed and breakfast type environments.

WARNING: Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

MC35J8085PT_TL_DE68-04346F-00_EN.indd 4 2015-01-16 6:50:34

WARNING: This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.

Only use utensils that are suitable for use in microwave ovens.

When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.

The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.

If smoke is emitted (observed), switch off or unplug the appliance and keep the door closed in order to stifle any flames.

WARNING: Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.

WARNING: The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.

The oven should be cleaned regularly and any food deposits removed.

MC35J8085PT_TL_DE68-04346F-00_EN.indd 5 2015-01-16 6:50:34

Safety instructions

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

The appliance should not be cleaned with a water jet.

This oven should be positioned proper direction and height permitting easy access to cavity and control area.

Before using the your oven first time, oven should be operated with the water during 10 minute and then used.

If the oven generates a strange noise, a burning smell, or smoke is emitted, unplug the power plug immediately and contact your nearest service center.

The microwave oven has to be positioned so that plug is accessible.

The microwave oven is intended to be used on the counter top (freestanding) use only, the microwave oven shall not be placed in a cabinet.

MC35J8085PT_TL_DE68-04346F-00_EN.indd 6 2015-01-16 6:50:34

Oven function only - Optional

WARNING: When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

WARNING: Accessible parts may become hot during use. Young children should be kept away.

A steam cleaner is not to be used.

WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

WARNING: The appliance and its accessible parts become hot during use.

Care should be taken to avoid touching heating elements.

Children less than 8 years of age shall be kept away unless continuously supervised.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

MC35J8085PT_TL_DE68-04346F-00_EN.indd 7 2015-01-16 6:50:34

Safety instructions

The temperature of accessible surfaces may be high when the appliance is operating.

The door or the outer surface may get hot when the appliance is operating.

Keep the appliance and its cord out of reach of children less than 8 years.

Appliances are not intended to be operated by means of an external timer or separate remote-control system.

General safety

⚠ WARNING

Only qualified staff should be allowed to modify or repair the appliance.

Do not heat liquids and other food in sealed containers for microwave function.

For your safety, do not use high-pressure water cleaners or steam jet cleaners.

Do not install this appliance; near heater, inflammable material; in a humid, oily or dusty location, in a location exposed to direct sunlight and water or where gas may leak; on un level ground.

This appliance must be properly grounded in accordance with local and national codes.

Remove all foreign substances such as dust or water from the power plug terminals and contact points using a dry cloth on a regular basis.

Do not pull or excessively bend or place heavy objecton the power cord.

In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate immediately without touching the power plug.

Do not touch the power plug with wet hands.

Do not turn the appliance off by unplugging the power plug while an operation is in progress.

Do not insert fingers or foreign substances, If any foreign substance such as water has entered the appliance, unplug the power plug and contact your nearest service centre.

Do not apply excessive pressure or impact to the appliance.

MC35J8085PT_TL_DE68-04346F-00_EN.indd 8 2015-01-16 6:50:34

Do not place the oven over a fragile object such as a sink or glass object.

Do not use benzene, thinner, alcohol, steam cleaner or high pressure cleaner to clean the appliance.

Ensure that the power voltage, frequency and current are the same as those of the product specifications.

Plug the power plug into the wall socket firmly. Do not use a multiple plug adapter, an extension cord or an electric transformer.

Do not hook the power cord on a metal object, insert the power cord between the objects or behind the oven.

Do not use a damaged power plug, damaged power cord or loose wall socket. When the power plug or power cord is damaged, contact your nearest service centre.

Do not pour or directly spray water onto the oven.

Do not place objects on the oven, inside or on the door of the oven.

Do not spray volatile material such as insecticide onto the surface of the oven.

Do not store flammable materials in the oven. Take special care when heating dishes or drinks that contain alcohol as alcohol vapours may contact a hot part of the oven.

Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door.

WARNING: Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container; To prevent this situation ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize. Stir during heating, if necessary, and ALWAYS stir after heating.

In the event of scalding, follow these FIRST AID instructions:

- Immerse the scalded area in cold water for at least 10 minutes.
- Cover with a clean, dry dressing.
- Do not apply any creams, oils or lotions.

Do not put the tray or rack in water shortly after cooking because it may cause breakage or damage of the tray or rack.

Do not operate the microwave oven for deep fat frying because the oil temperature cannot be controlled. This could result in a sudden boil over of the hot liquid.

⚠ CAUTION

Only use utensils that are suitable for use in microwave ovens; DO NOT use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc.

MC35J8085PT_TL_DE68-04346F-00_EN.indd 9 2015-01-16 6:50:34

Safety instructions

Remove wire twist ties from paper or plastic bags.

Reason: Electric arcing or sparking may occur and may damage the oven.

Do not use your microwave oven to dry papers or clothes.

Use shorter times for smaller amounts of food to prevent overheating and burning food.

Do not immerse the power cable or power plug in water and keep the power cable away from heat.

Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended; Also do not heat airtight or vacuum-sealed bottles, jars, containers, nuts inshells, tomatoes etc.

Do not cover the ventilation slots with cloth or paper. They may catch fire as hot air escapes from the oven. The oven may also overheat and switch itself off automatically, and will remain off until it cools sufficiently.

Always use oven mitts when removing a dish from the oven to avoid unintentional burns.

Stir liquids halfway during heating or after heating ends and allow the liquid stand at least 20 seconds after heating to prevent eruptive boiling.

Stand at arms length from the oven when opening the door to avoid getting scalded by escaping hot air or steam.

Do not operate the microwave oven when it is empty. The microwave oven will automatically shut down for 30 minutes for safety purposes. We recommend placing a glass of water inside the oven at all times to absorb microwave energy in case the microwave oven is started accidentally.

Install the oven in compliance with the clearances stated in this manual. (See installing your microwave oven.)

Take care when connecting other electrical appliances to sockets near the oven.

Precautions to avoid possible exposure to excessive microwave energy. (Microwave function only)

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

A. Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

MC35J8085PT_TL_DE68-04346F-00_EN.indd 10 2015-01-16 6:50:34

B. Do NOT place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.

C. Do NOT operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:
   1) door (bent)
   2) door hinges (broken or loose)
   3) door seals and sealing surfaces

D. The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

Samsung will charge a repair fee for replacing an accessory or repairing a cosmetic defect if the damage to the unit and/or damage to or loss of the accessory was caused by the customer. Items this stipulation covers include:

A. A dented, scratched, or broken door, handle, out-panel, or control panel.

B. A broken or missing tray, guide roller, coupler, or wire rack.

- Use this appliance only for its intended purpose as described in this instruction manual. Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your appliance.
- Because these following operating instructions cover various models, the characteristics of your microwave oven may differ slightly from those described in this manual and not all warning signs may be applicable. If you have any questions or concerns, contact your nearest service centre or find help and information online at www.samsung.com.
- This microwave oven is supposed for heating food. It is intended for domestic home-use only. Do not heat any type of textiles or cushions filled with grains, which could cause burns and fire. The manufacturer cannot be held liable for damage caused by improper or incorrect use of the appliance.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possible result in a hazardous situation.

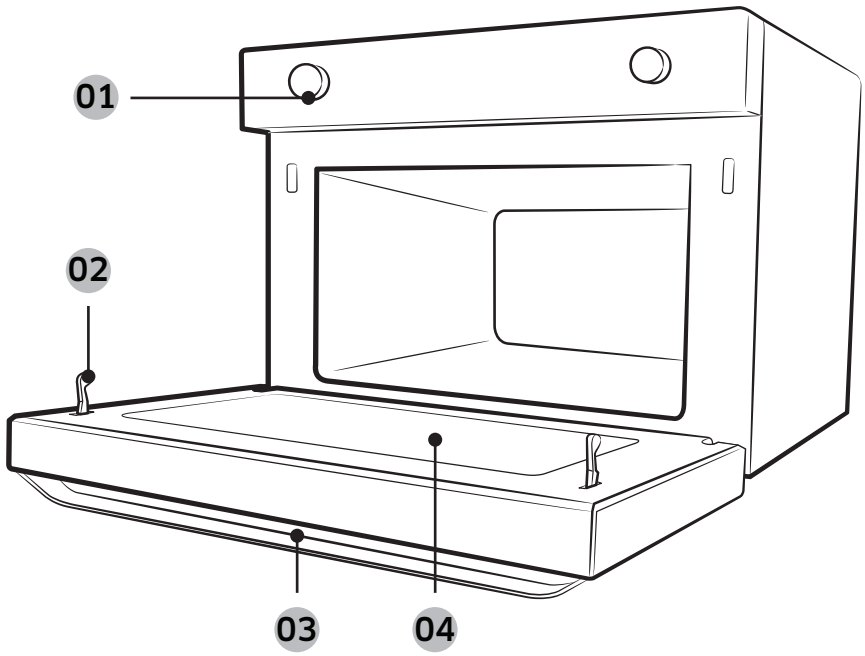
MC35J8085PT_TL_DE68-04346F-00_EN.indd 11 2015-01-16 6:50:35

Installation

What's included

Make sure all parts and accessories are included in the product package. If you have a problem with the oven or accessories, contact a local Samsung customer centre or the retailer.

Oven at a glance

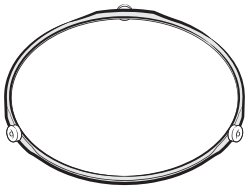


01 Control panel **02** Safety Door Lock **03** Door Handle
04 Door

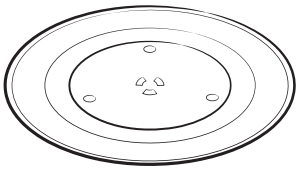
MC35J8085PT_TL_DE68-04346F-00_EN.indd 12 2015-01-16 6:50:35

Accessories

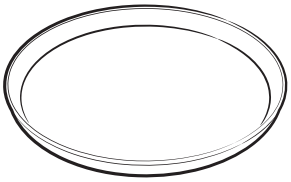
The oven comes with different accessories that help you prepare different types of food.



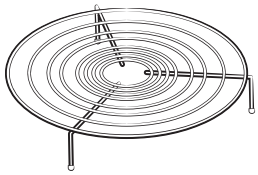
Roller ring



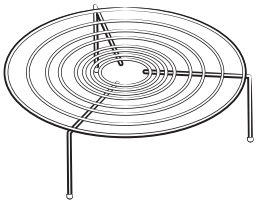
Turntable



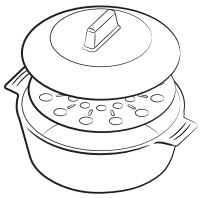
Crusty plate



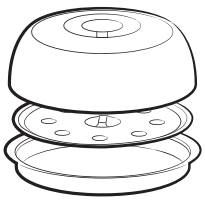
Low rack



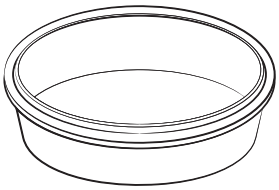
High rack



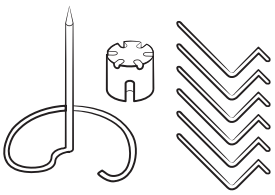
Steam cooker *



Pro Steamer *



Glass container *



Barbecue set *

NOTE

Availability of accessories with an asterisk (*) depends on the oven model.

MC35J8085PT_TL_DE68-04346F-00_EN.indd 13 2015-01-16 6:50:36

Installation

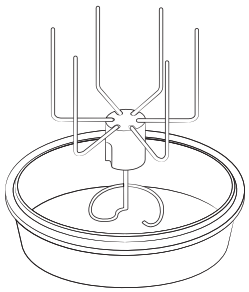
Roller ring	Put in the centre of the base. It supports the turntable.
Turntable	Put on the roller ring with the centre fitting the coupler. It serves as a cooking base.
Racks	Use one of these racks as appropriate to cook two dishes simultaneously. A smaller dish on the turntable, and the other on the selected rack. You can use these racks with Grill Convection or Combination Cooking. **NOTE** Do not use wire racks with Microwave mode.
Crusty plate	Put on the turntable. Use this to brown food, or to keep pastries or pizza crisp.
Steam cooker	(MC35J8085P* model only) • Use the Steam cooker with Power Steam. • The Steam cooker is available only with Microwave cooking. Do not use with other cooking modes. • See the **Steam cooking guide** on page **153**.

MC35J8085PT_TL_DE68-04346F-00_EN.indd 14 2015-01-16 6:50:36

Pro Steamer	(MC35J8085L* and MC35J8085V* models only) • The Pro Steamer is a set of the stainless-steel cover, steam tray, and Crusty plate, which is designed for steam cooking. Use the Pro Steamer to brown food such as pastry and pizza dough with Microwave mode. Do not use with other cooking modes. • See the **Steam cooking guide** on page **153**. ⚠ **CAUTION** • The Pro Steamer is dedicated to this model. Do not use the Pro Steamer with other models or products. A fire or property damage may occur. • Do not use the Pro Steamer without water or food inside. Fill the Pro Steamer with at least 500 ml of water before use. Otherwise, cooking may be incomplete, or a fire or property damage may occur. • Make sure to use oven gloves when taking the Pro Steamer out because the Pro Steamer becomes very hot when cooking is complete. • Make sure to properly assemble the Pro Steamer including the cover before cooking. Eggs or chestnuts may explode without the cover or Crusty plate.
Glass container	(MC35J8085P* and MC35J8085V* models only) • Put the Glass container on the turntable, and place the roasting stand on the container for roasting.

MC35J8085PT_TL_DE68-04346F-00_EN.indd 15 2015-01-16 6:50:36

Installation

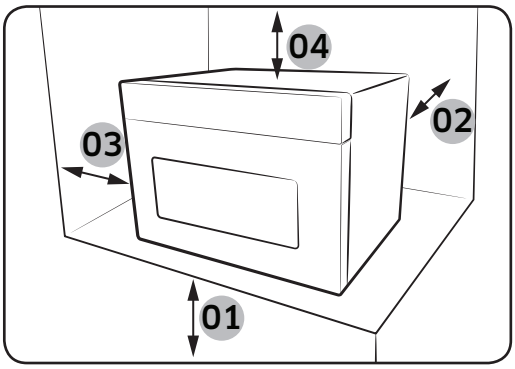
Barbecue set	(MC35J8085P* and MC35J8085V* models only) The barbecue set consists of the roasting spit, coupler barbecue, and 6 skewers, making up the vertical multi-spit. Use this barbecue set to barbecue whole meats such as chicken. This set removes the need to turn the meat over manually, and can be also used with Grill combination mode. **Vertical multi-spit** Use the vertical multi-spit with 6 kebab skewers with Convection or Combination mode to barbecue meat or vegetables that have been cut into pieces.  First put the roasting spit on the Glass container, and insert the multi-spit into the roasting spit. **⚠ CAUTION** • When cooking is complete, use oven gloves to take out the multi-spit because the multi-spit becomes very hot. • Do not clean the multi-spit with dishwashers. Clean the multi-spit manually with neutral detergent and lukewarm water.

NOTE

Do not operate the oven without the turntable on the roller ring.

MC35J8085PT_TL_DE68-04346F-00_EN.indd 16 2015-01-16 6:50:36

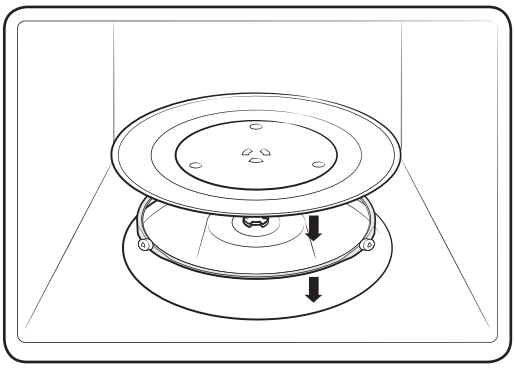
Installation site



01 85 cm from the floor
02 10 cm from the rear wall
03 10 cm from the side
04 20 cm from above

- Select a flat, level surface approx. 85 cm above the floor. The surface must support the weight of the oven.
- Secure room for ventilation, at least 10 cm from the rear wall and both sides, and 20 cm from above.
- Do not install the oven in hot or damp surroundings, such as next to other microwave ovens or radiators.
- Conform to the power supply specifications of this oven. Use only approved extension cables if you need to use.
- Wipe the interior and the door seal with a damp cloth before using your oven for the first time.

Turntable



Remove all packing materials inside the oven.Install the roller ring and turntable. Check that the turntable rotates freely.

MC35J8085PT_TL_DE68-04346F-00_EN.indd 17 2015-01-16 6:50:36

Maintenance

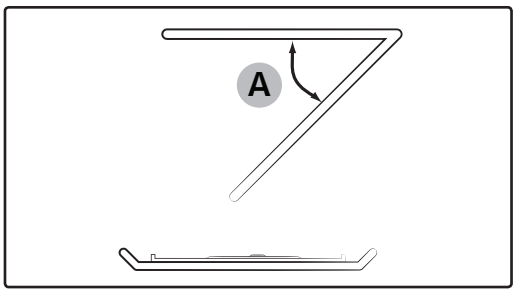
Cleaning

Clean the oven regularly to prevent impurities from building up on or inside the oven. Also pay special attention to the door, door sealing, and turntable and roller ring (applicable models only).
If the door won't open or close smoothly, first check if the door seals have built up impurities. Use a soft cloth in soapy water to clean both the inner and outer sides of the oven. Rinse and dry well.

To remove stubborn impurities with bad smells from inside the oven

1. With an empty oven, put a cup of diluted lemon juice on the centre of the turntable.
2. Heat the oven for 10 minutes at max power.
3. When the cycle is complete, wait until the oven cools down. Then, open the door and clean the cooking chamber.

To clean inside swing-heater models



To clean the upper area of the cooking chamber, lower the top heating element by 45 ° (A) as shown. This will help clean the upper area. When done, reposition the top heating element.

⚠ CAUTION

- Keep the door and door sealing clean and ensure the door opens and closes smoothly. Otherwise, the oven's lifecycle may be shortened.
- Take caution not to spill water into the oven vents.
- Do not use any abrasive or chemical substances for cleaning.
- After each use of the oven, use a mild detergent to clean the cooking chamber after waiting for the oven to cool down.

MC35J8085PT_TL_DE68-04346F-00_EN.indd 18 2015-01-16 6:50:36

Replacement (repair)

⚠ WARNING

This oven has no user-removable parts inside. Do not try to replace or repair the oven yourself.

- If you encounter a problem with hinges, sealing, and/or the door, contact a qualified technician or a local Samsung service centre for technical assistance.
- If you want to replace the light bulb, contact a local Samsung service centre. Do not replace it yourself.
- If you encounter a problem with the outer housing of the oven, first unplug the power cord from the power source, and then contact a local Samsung service centre.

Care against an extended period of disuse

- If you don't use the oven for an extended period of time, unplug the power cord and move the oven to a dry, dust-free location. Dust and moisture that builds up inside the oven may affect the performance of the oven.

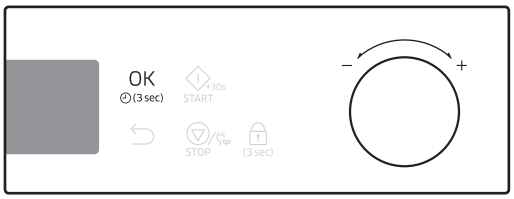
MC35J8085PT_TL_DE68-04346F-00_EN.indd 19 2015-01-16 6:50:37

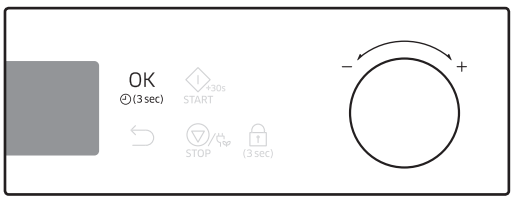
Before you start

There are a couple of components that you should know before going directly to a recipe. Before or during any cooking mode, you can set/change the clock or the kitchen timer to your needs.

Clock

It is important to set the correct clock time to ensure correct automatic operations.





1. Turn on the oven and wait for a few seconds to enter Standby state. The hour element blinks.
2. Use the value dial to set the hour, and then press **OK**. The minute element blinks.
3. Use the value dial to set the minute, and then press **OK**.

NOTE

- To change the current time later, press and hold **OK** for 3 seconds and follow the above steps.
- The clock time cannot be changed during operations.

MC35J8085PT_TL_DE68-04346F-00_EN.indd 20 2015-01-16 6:50:37

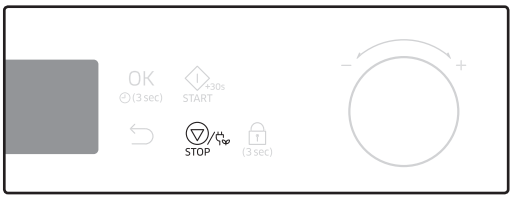
Sound On/Off

You can turn on or off the key tone, beep, or alarm. This setting is available only in Standby state (when the current time is displayed).

To mute the sound, hold down ⮌ for 3 seconds. "**OFF**" appears on the display.

To unmute the sound, hold down ⮌ again for 3 seconds. "**ON**" appears on the display.

Power saving



To reduce power consumption, press STOP for 1 second. This setting is available only in Standby state (when the current time is displayed).

NOTE

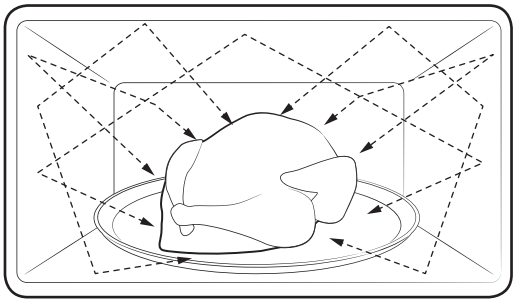
- When setting the oven after 5 minutes of user inactivity, the oven cancels any ongoing operation and enters Standby state.
- If the oven is paused for over 25 minutes while cooking, the oven enters Standby state.

MC35J8085PT_TL_DE68-04346F-00_EN.indd 21 2015-01-16 6:50:38

Before you start

About microwave energy

Microwaves are high-frequency electromagnetic waves. The oven uses the prebuilt magnetron to generate microwaves which are used to cook or reheat food without deforming or discolouring the food.



1. The microwaves generated by the magnetron are distributed uniformly through the whirling distribution system. This is why the food is cooked evenly.
2. The microwaves are absorbed down to the food up to a depth of approx. 2.5 cm. Then, the microwaves are dissipated inside the food as cooking continues.
3. The cooking time is affected by the following conditions of the food.
   - Quantity and density
   - Moisture content
   - Initial temperature (especially, when frozen)

NOTE

The cooked food keeps heat in its core after cooking is complete. This is why you must respect the standing time specified in this manual, which ensures cooking evenly down to the core.

MC35J8085PT_TL_DE68-04346F-00_EN.indd 22 2015-01-16 6:50:38

Cookware for microwave

Cookware used for Microwave Mode must allow microwaves to pass through and penetrate food. Metals such as stainless steel, aluminum and copper reflect microwaves. Therefore, do not use cookware made of metallic materials. Cookware marked microwave - safe is always safe for use. For additional information on appropriate cookware refer to the following guide and place a glass of water or some food on the turntable.

Requirements:

- Flat bottom and straight sides
- Tight-fitting lid
- Well-balanced pan with handles that weigh less than the main pan

Material		Microwave-safe	Description
Aluminium foil		△	Use for a small serving size to protect against overcooking. Arcing can occur if the foil is near the oven wall or if using an excessive amount of foil.
Crusty plate		○	Do not use for preheating for more than 8 minutes.
Bone china or earthenware		○	Porcelain, pottery, glazed earthenware and bone china are usually microwave-safe, unless decorated with a metal trim.
Disposable polyester cardboard dishes		○	Some frozen foods are packaged in these dishes.
Fast-food packaging	Polystyrene cups or containers	○	Overheating may cause these to melt.
	Paper bags or newspaper	×	These may catch fire.
	Recycled paper or metal trims	×	These may cause arcing

MC35J8085PT_TL_DE68-04346F-00_EN.indd 23 2015-01-16 6:50:38

Before you start

Material		Microwave-safe	Description
Glassware	Oven-to-table ware	○	Microwave-safe unless decorated with metal trims.
	Fine glassware	○	Delicate glassware may break or crack by rapid heating.
	Glass jars	○	Appropriate for warming only. Remove the lid before cooking.
Metal	Dishes	×	These may cause arcing or fire.
	Freezer bag with twist-ties	×	
Paper	Plates, cups, napkins, and kitchen paper	○	Use to cook for a short time. These absorb excess moisture.
	Recycled paper	×	Causes arcing.
Plastic	Containers	○	Use thermoplastic containers only. Some plastics may warp or discolour at high temperatures.
	Cling film	○	Use to maintain moisture after cooking.
	Freezer bags	△	Use boilable or ovenproof bags only.
Wax or grease-proof paper		○	Use to maintain moisture and prevent spattering.

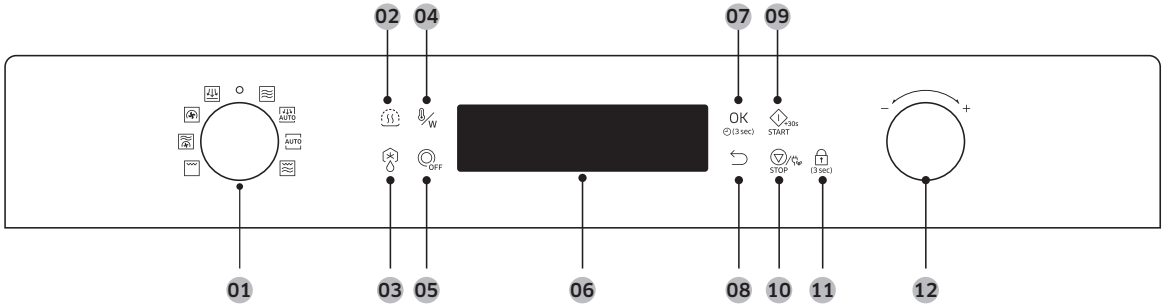
○ : Microwave safe △ : Use caution × : Microwave unsafe

MC35J8085PT_TL_DE68-04346F-00_EN.indd 24 2015-01-16 6:50:38

Operations

Control panel

The front panel comes in a wide range of materials and colours. For improved quality, the actual appearance of the oven is subject to change without notice.



01 Mode dial	Turn the mode dial to select a desired cooking mode or function.
02 Keep warm	Use this only for keeping foods warm that have just been cooked.
03 Power Defrost	The oven offers 5 defrosting programmes for your convenience.
04 Temperature/ Power Level	Use to change the temperature or power level.
05 Turntable	Press to toggle on and off the turntable.
06 Display	Shows necessary information of selected function or settings.
07 OK	Press to confirm your settings.
08 Back	Press to return to the default setting.
09 Start	Press to start operation. This button is also used to cook with microwave energy for 30 seconds at maximum power level.
10 Stop/Power (Eco)	Press to turn the oven on. During operation, press once to stop operation, twice to cancel the current mode, three times to turn the oven off for power saving.
11 Child Lock	Press and hold for 3 seconds to activate or deactivate. Child Lock is available only in Standby state.
12 Value dial	Turn the value dial to adjust the setting value for your selection. Turn to + to increase, or turn to - to decrease.

NOTE

- Standby state: After 5 minutes of inactivity on the control panel, the oven enters Standby state where only the current time is displayed. After 25 more minutes of inactivity, the oven enters Stop state.

MC35J8085PT_TL_DE68-04346F-00_EN.indd 25 2015-01-16 6:50:38

Operations

Feature overview

Feature			Temperature range	Default temperature	Max. time
Manual mode		Hot Blast	160-230 °C	200 °C	60 min.
			Hot Blast is similar to Convection mode. However, the heating elements generate stronger heat and distribute stronger air current inside the oven. This is designed to cook faster while keeping or improving the taste.		
		Convection	40-230 °C	180 °C	60 min.
			The heating elements generate heat, which is evenly distributed inside the oven by the convection fan. Use this mode for frozen food or baking.		
		Convection Combo	40-200 °C 100-450 W	180 °C 450 W	60 min.
			The heating elements generate heat and the convection fan distributes the heat inside the oven, which is reinforced by the microwave energy.		
		Microwave	100-900 W	900 W	90 min.
			The microwave energy enables food to be cooked or reheated without changing either the form or the colour.		
		Grill	180 °C	180 °C	60 min.
			Use this for grilling food such as meat.		
		Grill Combo	180 °C 100-600 W	180 °C 600 W	60 min.
			The heating elements generate heat, which is reinforced by the microwave energy.		

MC35J8085PT_TL_DE68-04346F-00_EN.indd 26 2015-01-16 6:50:39

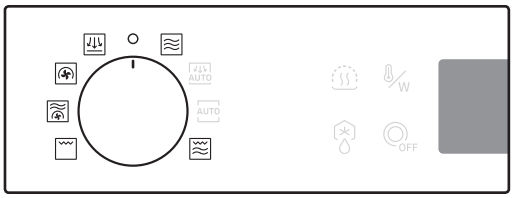
Feature			Temperature range	Default temperature	Max. time
Auto mode		Hot Blast Auto	To accommodate first-time users of Hot Blast mode, the oven offers 30 auto programmes.		
		Auto	For cooking beginners, the oven offers a total of 254 auto cooking programmes.		
		Power Defrost	The oven offers 5 defrosting programmes for your convenience.		
Special functions		Keep Warm	50-80 °C	60 °C	3 hrs.
			Use this only for keeping foods warm that have just been cooked.		

MC35J8085PT_TL_DE68-04346F-00_EN.indd 27 2015-01-16 6:50:39

Operations

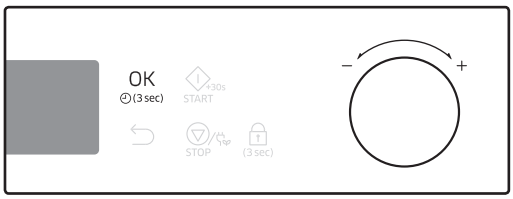
Manual mode

Step 1. Select mode



Turn the mode dial to select a manual mode, for example, Convection. The default temperature blinks.

Step 2. Set temperaure or Power level

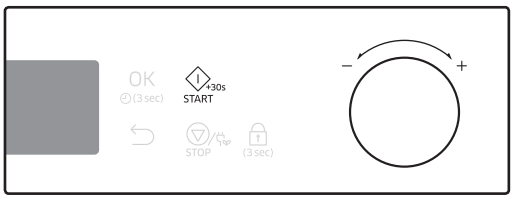


Use the value dial to adjust the default temperature (or power level). When done, press **OK** to move to the time elements.

NOTE

The power level, unless otherwise mentioned, is adjusted according to the set temperature.
If the power level or temperature is not specified within 5 seconds, the oven moves to the cooking time session.

Step 3. Set cooking time

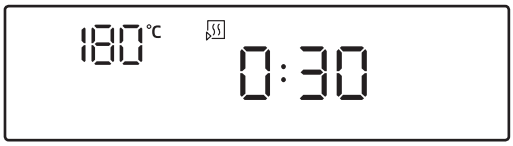


Use the value dial to set the cooking time. When done, press **START** (+30s START).

NOTE

You can set cooking time after preheating.

Step 4. Preheat



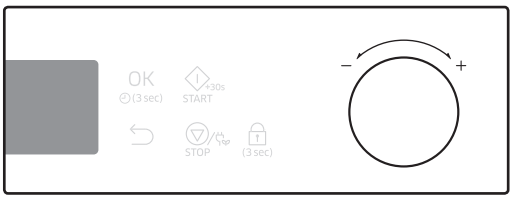
The oven starts preheating until it reaches the set temperature. When complete, the oven beeps and the indicator disappears.

MC35J8085PT_TL_DE68-04346F-00_EN.indd 28 2015-01-16 6:50:40

⚠ CAUTION

- Always use oven gloves while taking out food.
- Microwave oven may operate for 5 minutes to be cooled when the temperature of oven cavity is hot after cooking. ✳ will be displayed.

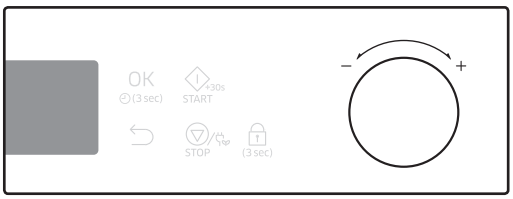
To change the cooking time during cooking



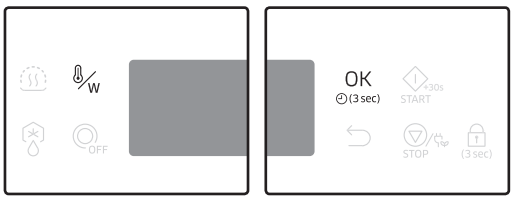
Use the value dial to adjust the cooking time. Your changes will be applied instantly, and the oven resumes cooking with the new settings.

To change the temperature or power level during cooking

1. Press W. The temperature (or power level) element blinks.

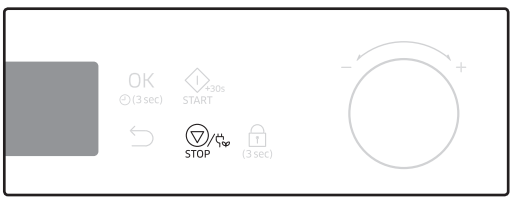


2. Use the value dial to adjust the temperature (or power level).



3. Press **OK** or W to confirm the changes.

To stop operation



Press **Stop** (STOP) once to stop operation, twice to cancel the current mode, three times to turn the oven off for power saving.

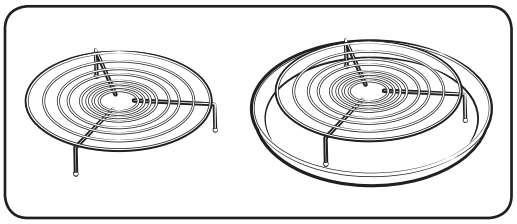
MC35J8085PT_TL_DE68-04346F-00_EN.indd 29 2015-01-16 6:50:41

Operations

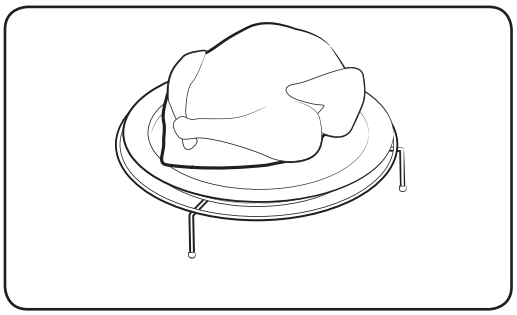
Hot Blast

Hot Blast is similar to Convection mode. However, the heating elements generate stronger heat and distribute stronger air current inside the oven. This is designed to cook faster while keeping or improving the taste. You can use the Low rack, or combination of the Low rack and Crusty plate on the turntable.

Step 1 **Hot Blast** > Step 2 **Temperature** > Step 3 **Cooking time** > Step 4 **Preheating**



1. Put the Low rack, or combination of the Low rack and Crusty plate on the turntable.



2. Put food in suitable cookware, then on the rack, and then close the door.
3. Follow steps 1-4 in the **Manual mode** on page **28**.
4. When cooking is complete, “0:00” blinks. Use oven gloves to take out food.

⚠ CAUTION

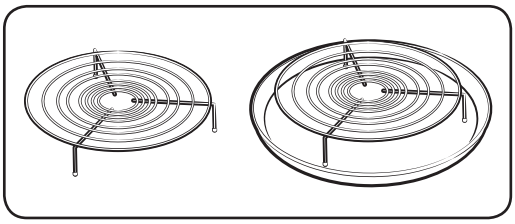
Do not use this mode for baking breads, or cooking confectionery. The stronger heat can burn the top of the foods.

MC35J8085PT_TL_DE68-04346F-00_EN.indd 30 2015-01-16 6:50:41

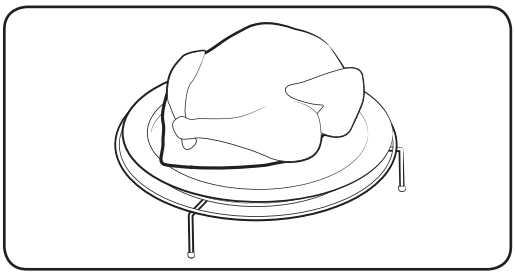
Convection

The heating elements generate heat, which is evenly distributed inside the oven by the convection fan. You can use the Low rack, or combination of the Low rack and Crusty plate on the turntable. Use this mode for biscuits, individual scones, rolls, and cakes as well as fruit cakes, choux, and soufflés.

Step 1 **Convection** > Step 2 **Temperature** > Step 3 **Cooking time** > Step 4 **Preheating**



1. Put the Low rack, or combination of the Low rack and Crusty plate on the turntable.



2. Put food in suitable cookware, then on the rack, and then close the door.
3. Follow steps 1-4 in the **Manual mode** on page **28**.
4. When cooking is complete, “0:00” blinks. Use oven gloves to take out food.

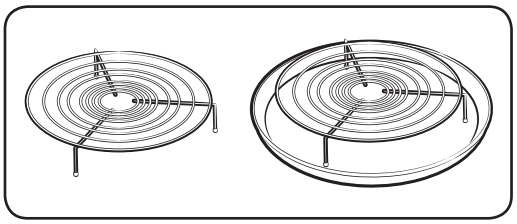
MC35J8085PT_TL_DE68-04346F-00_EN.indd 31 2015-01-16 6:50:41

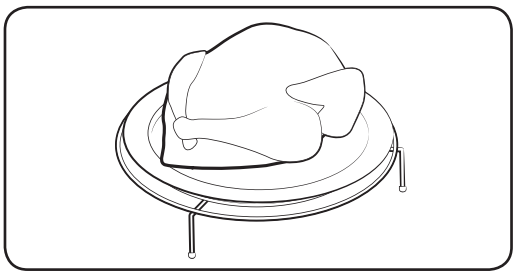
Operations

Convection Combo

This combination mode combines the microwave energy with hot air, resulting in reduced cooking time and producing a brown, crispy surface of the food. Use this for all kinds of meat and poultry as well as casseroles and gratin dishes, sponge cakes and light fruit cakes, pies and crumbles, roast vegetables, scones, and breads.

Step 1		Step 2		Step 3		Step 4
Convection Combo	>	Temperature and Power level	>	Cooking time	>	Preheating





1. Put the Low rack, or the combination of the Low rack and Crusty plate on the turntable.
2. Put food in suitable cookware, then on the rack, and then close the door.
3. Follow steps 1-4 in the **Manual mode** on page **28**.
4. When cooking is complete, “0:00” blinks. Use oven gloves to take out food.

⚠ CAUTION

Use only ovenproof cookware, such as glasses, potteries, or bone china without metal trim.

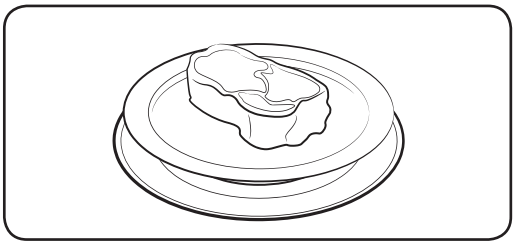
MC35J8085PT_TL_DE68-04346F-00_EN.indd 32 2015-01-16 6:50:41

Microwave

Microwaves are high-frequency electromagnetic waves. The microwave energy enables food to be cooked or reheated without changing either the form or the colour.

- Use only microwave-safe cookware.

Step 1	>	Step 2	>	Step 3	>	Step 4
Microwave		Power level		Cooking time		-



1. Put food in a microwave-safe container, then in the centre of the turntable. Close the door.
2. Follow steps 1-3 in the **Manual mode** on page **28**.
3. When cooking is complete, “0:00” blinks. Use oven gloves to take out food.

Simple start

To simply heat food for a short period of time at maximum power (900 W), select **Microwave**, and then press **START** (START).

Power level

Level	Percentage (%)	Output power (W)	Description
HIGH	100	900	Use to heat up liquid.
HIGH LOW	83	750	Use to heat up and cook.
MEDIUM HIGH	67	600	
MEDIUM	50	450	Use to cook meat and heat up vegetables.
MEDIUM LOW	33	300	
DEFROST	20	180	Use to defrost before cooking.
LOW	11	100	Use to defrost vegetables.

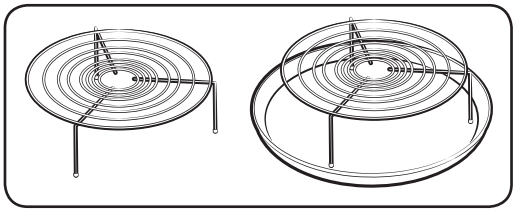
MC35J8085PT_TL_DE68-04346F-00_EN.indd 33 2015-01-16 6:50:42

Operations

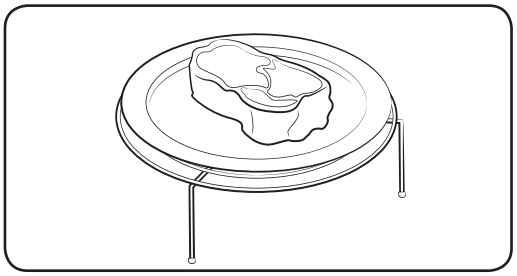
Grill

The heating elements generate heat. Make sure they are in the horizontal position.

Step 1	>	Step 2	>	Step 3	>	Step 4
Grill		-		**Cooking time**		-



1. Put the High rack, or the combination of High rack and Crusty plate on the turntable.

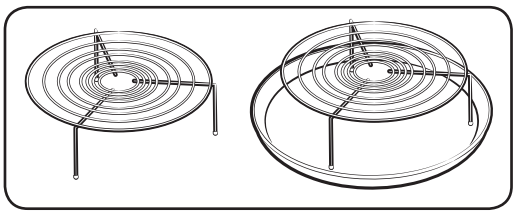


2. Put food in suitable cookware, then on the rack, and then close the door.
3. Follow steps 1 and 3 in the **Manual mode** on page **28**.
4. When cooking is complete, “0:00” blinks. Use oven gloves to take out food.

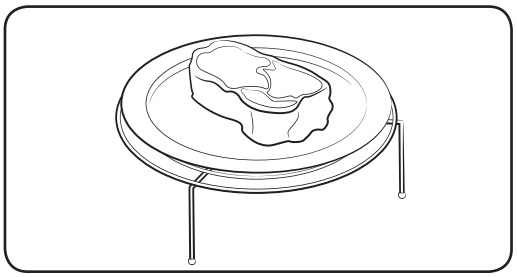
Grill Combo

The heating elements generate heat, which is reinforced by the microwave energy. Use only microwave-safe cookware, such as glass or ceramic cookware.

Step 1	>	Step 2	>	Step 3	>	Step 4
Grill Combo		**Power level**		**Cooking time**		-



1. Put the High rack, or the combination of High rack and Crusty plate on the turntable.



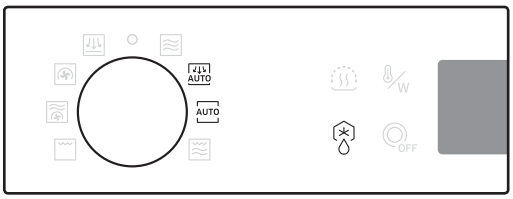
2. Put food in suitable cookware, then on the rack, and then close the door.
3. Follow steps 1-3 in the **Manual mode** on page **28**.
4. When cooking is complete, “0:00” blinks. Use oven gloves to take out food.

MC35J8085PT_TL_DE68-04346F-00_EN.indd 34 2015-01-16 6:50:42

Auto mode

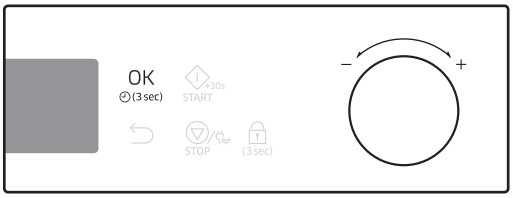
The oven offers 3 different auto modes for your convenience: **Hot Blast Auto**, **Auto Cook**, and **Power Defrost**. Select one that best fits your needs.

Step 1. Select mode



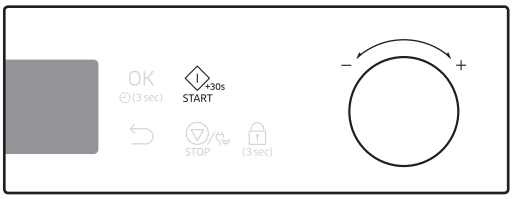
Turn the mode dial to select an auto mode (**Hot Blast Auto** and **Auto Cook**) or press **Power Defrost**. The default programme number blinks.

Step 2. Select programme



Use the value dial to select a preferred programme, and then press **OK**. The default weight for the programme blinks.

Step 3. Set menu, serving size or weight



Use the value dial to select the menu (or set the weight). When done, press **START** (+30s START).

⚠ CAUTION

Always use oven gloves while taking out food.

NOTE

The cooking time is pre-programmed according to the auto mode, which cannot be changed.

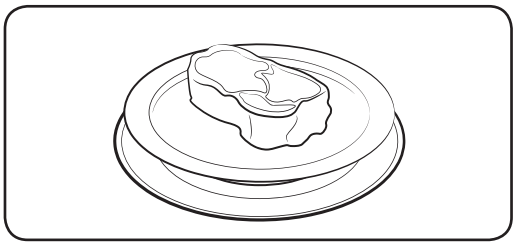
MC35J8085PT_TL_DE68-04346F-00_EN.indd 35 2015-01-16 6:50:42

Operations

AUTO Hot Blast Auto

Hot Blast is similar to Convection mode. However, the heating elements generate stronger heat and distribute stronger air flow inside the oven. This is designed to cook faster while keeping or improving the taste.
To accommodate first-time users of Hot Blast mode, the oven offers 3 auto programmes.

Step 1	>	Step 2	>	Step 3
Hot Blast Auto		H1 to H3		Menu



1. Put food in suitable cookware, then on the turntable, and then close the door.
2. Follow steps 1-3 in the **Auto mode** on page **35**.
3. When cooking is complete, “0:00” blinks. Use oven gloves to take out food.

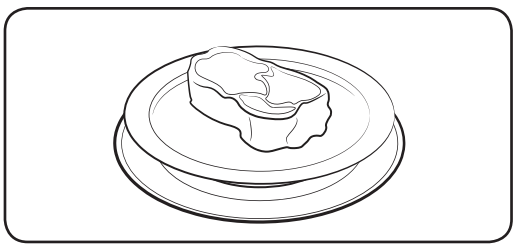
⚠ CAUTION

Do not use this mode for baking breads, or cooking confectionery. The stronger heat can burn the top of the foods.

AUTO Auto Cook

For cooking beginners, the oven offers a total of 10 auto cooking programmes. Take advantage of this feature to save you time or shorten your learning curve. The cooking time and temperature will be adjusted according to the selected recipe.

Step 1	>	Step 2	>	Step 3
Auto		A1 to A11		Menu



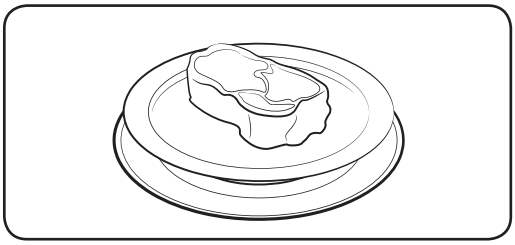
1. Put food in suitable cookware, then on the turntable, and then close the door.
2. Follow steps 1-3 in the **Auto mode** on page **35**.
3. When cooking is complete, “0:00” blinks. Use oven gloves to take out food.

MC35J8085PT_TL_DE68-04346F-00_EN.indd 36 2015-01-16 6:50:43

Power Defrost

The oven offers 5 defrosting programmes for your convenience. The time and power level are automatically adjusted according to the selected programme.

Step 1	>	Step 2	>	Step 3
Power Defrost		1 to 5		weight



1. Put food in suitable cookware, then on the turntable, and then close the door.
2. Follow steps 1-3 in the **Auto mode** on page **35**.
3. When cooking is complete, “0:00” blinks. Use oven gloves to take out food.

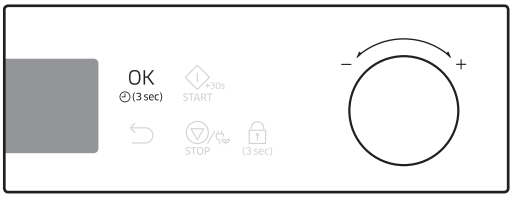
Special functions

Keep Warm

With this function, only the convection heating element operates, and it cycles on and off to keep food warm.

When cooking is complete,

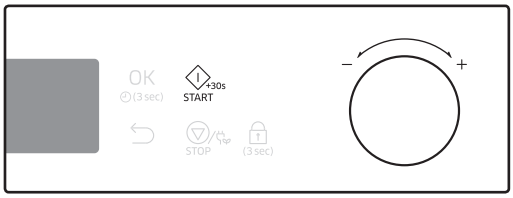
1. On the feature panel, press . The default temperature (60 °C) blinks.



2. Use the value dial to adjust the temperature, and then press **OK** to move to the time element.

MC35J8085PT_TL_DE68-04346F-00_EN.indd 37 2015-01-16 6:50:43

Operations



3. Use the value dial to set the time, and then press **START** (+30s START). The oven starts warming.

⚠ CAUTION

- Always use oven gloves while taking out food.
- Do not use this function to reheat cold foods. Use this only for keeping foods warm that have just been cooked.
- Do not run this function for more than 1 hour. Otherwise, this may affect the food quality.
- To keep food crispy, do not cover the food with Keep Warm.

NOTE

- To change the temperature during the cycle, press W, and repeat step 2 above.

Keep Warm guide

Food	Temperature (°C)	Standing time (min.)	Directions
Meals	80	30	For keeping meat, chicken, gratin, pizza, potatoes, and plated meals warm.
Drinks	80	30	For keeping water, milk, and coffee warm.
Breads/ pastries	60	30	For keeping bread, toast, rolls, muffins, and cake warm.
Dishes/ crockery	70	30	For preheating dishes and crockery. Arrange the dishes over the turntable. Do not overload. (maximum load: 7 kg)

MC35J8085PT_TL_DE68-04346F-00_EN.indd 38 2015-01-16 6:50:43

Cooking Smart

Hot Blast Auto

H1 : Veggie

Food		Serving size	Ingredients
1	Baigan (Brinjal) Bharta	650-700 g	Bharte Ka Baigan (Brinjal) 500 g, Chopped Onion – 2 ea, Chopped tomato - 2 ea, Ginger Garlic Paste - 1 tbsp., Oil - 2 tbsp., Turmeric Powder, Red Chilli Powder, Cumin Powder, Coriander Powder, Salt as per your taste, Chop Coriander 2 tbsp.
		Put brinjals on low rack and cook. When beep, peel & chop the brinjal, keep aside. In microwave safe glass bowl add all ingredients and mashed brinjal and cook. Garnish with chopped Coriander.	
2	Gajar (Carrot) ka Halwa	900-1000 g	Grated carrot - 1 kg, Milk - 100 g, Khoya – 50 g, Sugar - 100 g, Milk Powder - 50 g, Cardamom powder - 1 tbsp., Almonds & resins - 2 tbsp.
		In microwave safe glass bowl add grated carrot, milk, khoya, milk powder, mix it well and cook. When beep, stir well and add sugar, cardamom powder, mix it well and cook again. Decorate it with almonds & resins. Serve hot or cold.	
3	Banarasi Kheer	600-700 g	Soaked rice - 1/2 cup, Milk - 1.5 ltr, condensed milk- 100 ml, chopped almonds- 1/2 cup, and chopped pistachios- 1/4 cup, sugar- 1
		In a microwave safe glass bowl and milk, condensed milk, rice and cook. When beep, add sugar, nuts and cook again. Serve and garnish with silver leaf.	
4	Shakkarkandi	300-350 g	Shakkarkandi (Sweet Potato) - 200 g, Chaat Masala- as per taste, rock salt - 1/2 tbsp, salt as per taste, lemon juice- 1 tbsp.
		Place the shakkarkandi on high rack and grill. When beep, turn over and cook again on hot blast feature.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 39 2015-01-16 6:50:43

Cooking Smart

Food		Serving size	Ingredients
5	Stuffed Baked Potatoes	Four Shell	Boiled potato- 4 (four shell), Cottage cheese - 1/2 cup (grated), Mozzarella - 2 tbsp. (grated), Peas - 2 tbsp. (blanched), Sweet corns - 2 tbsp., Chilli flakes - 1/2 tbsp., Black pepper - 1/2 tbsp., Oregano - 1/2 tbsp., Pure olive oil - 1 tbsp., Salt - to taste
		Cut the boiled potatoes into to equal portions vertically. Scoop out the potatoes to make shells. In a bowl add all the ingredients except cheese and mix well. Fill the potatoes with mixture and grate cheese, put on the crusty plate at the low rack and cook.	
6	Suji Halwa	200-250 g	Roasted Suji - 150 g, Ghee - 4 tbsp., Sugar – 3/4 cup, Water - 3 cup, Dry Fruit, Cardamom Powder as per your taste.
		In microwave safe glass bowl add all and cook. When beep, stir well and add nuts cook again. Serve hot.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 40 2015-01-16 6:50:43

Food		Serving size	Ingredients
7	Summer Time Cream Puffs	8-10 puffs	For the Puffs: Butter - 5 tbsp. (cut into small pieces), Water - 2/3 cup, Regular Flour – 3/4 cup (sifted), Eggs – 2 ea For Filling: Black berries - 1/4 cup, Fresh Cream - 1/2 cup, Icing sugar - 1/4 cup
		In a sauce pan pour the water, butter and heat gently until the butter melts. Bring to a rolling boil, remove the pan from the heat and add the flour all at once, beating well until the mixture leave the sides of the pan and forms a ball. Let cool slightly and then gradually beat in the eggs to form a smooth, glossy mixture. Spoon the mixture into a piping bag fitted with a 1/2 inch/1 cm plait tip. Preheat the microwave to 200 °C for 5 minutes. Sprinkle the crusty plate with a little water. Make small clumps of the dough using a tbsp. and put them on the crusty plate, each 5 cm/2 apart. Spaced well apart and place the crusty plate on low rack, then cook. FOR FILLING Mash the black berries with help of a fork. Beat cream and icing sugar until stiff add crushed black berries. Slit the puffs from middle and stuff the cream. Serve.	
8	Tandoori Aloo	400-450 g	Baby Potato - 1 cup, Cream - 1 tbsp., Dried Fenugreek leaves - 1/4 tbsp., Oil - 1 tbsp., Salt to taste To be ground into a paste : Kashmiri chilli - 4 ea, Garlic - 2 cloves, Ginger - 12 mm (1/2"), Coriander-cumin seed powder - 2 tbsp.
		In a bowl add the prepared paste and all the ingredients. Place them over greased crusty plate and cook. When beep, cook again. Serve hot.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 41 2015-01-16 6:50:43

Cooking Smart

Food		Serving size	Ingredients
9	Tandoori Arvi	450-500 g	Arvi - 400 g, Curd - 1 cup, Chat Masala, Salt, Garam Masala, Ginger garlic paste, Red chilli powder, Turmeric powder as per your taste, Oil and water required.
		In microwave safe glass bowl take arvi with some water. Peel the arvi and mix with all ingredients. Keep high rack in the oven & place arvi with Masala on it and cook. When beep, turn the arvi and cook again.	
10	Tandoori Sabzi	500-550 g	Mix vegetables - Ladies finger, Dauli flower, Brinjals, Mushroom, Potato, Paneer cubes - 500 g (cut into medium size pieces), Onion paste Ginger - Garlic Paste, Tomato Puree, Red Chilli Powder, Turmeric Powder, Garam Masala, Salt as per your taste Oil - 3-4 tbsp., Coriander - For garnishing.
		In microwave safe glass bowl take oil, onion paste, ginger garlic paste, vegetables, red chilli powder, turmeric powder, garam masala, chat masala, salt and tomato puree, mix well and cook. When beep, transfer this mixture to metal tray, spread evenly on tawa keep. Put metal try on high rack and press start. Serve hot with tandoori nan.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 42 2015-01-16 6:50:44

H2 : Non veggie

Food		Serving size	Ingredients
1	Baked Keema Paratha	Makes 6	Regular flour - 250 g, Milk - 1/2 cup, Eno fruit salt- 1 tbsp, Warm water - 1/2 cup, Salt - to taste, Cooked mutton mince - 50 g
		Add eno fruit salt to warm milk. Keep aside for 1-2 minutes till it starts to bubble. Sift maida and and salt together. Add maida to the milk and mix. Knead to dough with just enough warm water to get dough of rolling consistency. Knead once again with wet hands till very smooth and elastic. Keep covered with damp cloth in a warm place for 3-4 hours. Knead again till smooth and elastic. Make 6 to 8 balls. Cover with a damp cloth and keep aside for 15 min. Roll out the dough on flour covered working surface give the balls a small circle shape. Stuff cooked mince, make ball again, roll out again in to paratha shape. Pull one side of the naan to give it a pointed end like naan. Preheat 180 °c for 5 minutes. Place it onto a greased crusty plate at low rack and brush with milk and butter then cook.	
2	Baked Mava Paratha	Makes 6	Regular Flour - 250 g, Milk - 1/2 cup, Eno fruit salt - 1 tbsp, Warm Water - 1/2 cup, Salt - to taste, Almonds - 8 to 10 (skinned & cut into long thin pieces), Mava (Dried residue of milk) - 100 g
		Add eno fruit salt to warm milk. Keep aside for 1-2 minutes till it starts to bubble. Sift maida and salt together. Add maida to the milk and mix. Knead to dough with just enough warm water to get dough of rolling consistency. Knead once again with wet hands till very smooth and elastic. Keep covered with damp cloth in a warm place for 3-4 hours. Knead again till smooth and elastic. Make 6 to 8 balls. Cover with a damp cloth and keep aside for 15 min. Roll out the dough on flour covered working surface give the balls a small circle shape. Stuff blanched almonds and Mava, make ball again, roll out again into paratha shape. Pull one side of the naan to give it a pointed end like naan. Place it onto a greased crusty plate on low rack and brush with milk and butter. Preheat for 5 minutes on the convection mode at 180 °C and cook on hot blast auto-cook mode.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 43 2015-01-16 6:50:44

Cooking Smart

Food		Serving size	Ingredients
3	Bombay Prawn	800-900 g	Prawns - 500 g, Ginger-garlic - each 1 tbsp., Cumin seeds - 1 tbsp., Red chillies whole - 12-15, Cloves - 7-8, Cinnamon - 2 inch stick, Mustard seeds - 1 tbsp., Vinegar - 4 tbsp., Chopped Onions - 2 medium size, Chopped tomato – 4 medium size, Oil - 1/2 cup, Sugar - 2 tbsp., Salt to taste.
		In microwave safe glass bowl take oil, chopped onion, chopped tomato, cumin seeds, ginger-garlic paste, cloves, cinnamon, cumin seeds, mustard seeds, chilli, prawns and cook. When beep, add vinegar, salt, sugar, mix it well and press start. Serve hot.	
4	Chicken Pizza	200-250 g	Pizza Base - 100 g, Pizza toping - 3 tbsp., Boiled Boneless Chicken - 100 g, Grated Cheese - 1/2 cup, Chilli Flakes as per your taste, Oregano for seasoning
		Preheat at 200 °C with the hot blast mode. Add pizza toping, boneless chicken, cheese on pizza base. Put the pizza on crusty plate low rack. After preheating, select menu and cook. Serve with oregano and chilli flakes on top.	
5	Roasted Prawns	600-700 g	Prawns - 500 g, Chopped onion - 2 ea, Chopped tomato - 2 ea, Oil - 2 tbsp., Red Chilli powder – 1 tbsp., Turmeric powder - 1/2 tbsp., Ginger-garlic paste - each 1 tbsp., Garam Masala - 1 tbsp., Cumin powder - 1 tbsp., Coriander powder - 1 tbsp., Chopped coriander leaves - 2 tbsp.
		In microwave safe glass bowl add oil, finely chopped onion, chopped tomato, ginger-garlic paste, red chilli powder, turmeric powder and cook. When beep, add prawns, all other ingredients mix it well and press start. Garnish with coriander leaves. Serve hot.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 44 2015-01-16 6:50:44

Food		Serving size	Ingredients
6	Tandoori Chicken	700-800 g	Chicken - 650 g, Garlic paste - 1 tbsp, Ginger paste - 1 tbsp., Red chilli powder - 1 tbsp., Coriander, cumin powder - 1 tbsp. each, Yogurt - 1 cup, Orange-red colour - 1 pinch, Corn flour – 2 tbsp., Salt to taste, Oil - 2 tbsp., Garnish with onion ring & lemon pieces.
		In a bowl mix all ingredients except oil. Add chicken & mix well. Let it marinate for 2-3 hours in refrigerator. Place chicken on a metal tray on high rack and cook. When beep, garnish with onion ring & lemon pieces and press start. Serve hot.	
7	Tandoori Chicken Chaat	650-700 g	Boneless Chicken - 500 g, Red chilli powder – 1 tbsp., Ginger-garlic paste - 1 tbsp, Yoghurt – 1/2 cup, Salt to taste, Lemon juice - 1 tbsp., Garam masala - 1 tbsp., Oil - 2 tbsp., Small green, yellow, red capsicum seeded - 1 (thin strip), Onion - 1 (medium size, sliced), Green chilli - 2 (chopped), Chopped coriander - 2 tbsp., Chaat masala - 1 tbsp.
		In microwave safe glass bowl take chicken with oil, ginger garlic paste yogurt, salt, lemon juice, garam masala. Mix it well & take it in refrigerator for 2 hrs. Preheat it in oven. Put all this on metal tray low rack and cook on hot blast auto-cook mode After done, add all other ingredients, mix it well, garnish with coriander.	
8	Tandoori Mutton	800-900 g	Boneless Mutton - 700 g, Garlic paste - 1 tbsp, Ginger paste - 1 tbsp., Red chilli powder - 1 tbsp., Coriander, cumin powder - 1 tbsp. each, Yogurt - 1 cup, Orange (red colour) - 1 pinch, Corn flour – 2 tbsp., Salt - to taste, Oil - 2 tbsp., Garnish with onion ring & lemon pieces.
		In a bowl mix all ingredients except oil. Add mutton & mix well. Let it marinate for 2-3 hours in refrigerator. Place mutton on a metal tray on high rack and cook. When beep, cook again. Garnish with onion ring & lemon pieces. Serve hot.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 45 2015-01-16 6:50:44

Cooking Smart

Food		Serving size	Ingredients
9	Tandoori Pomfret	2 nos	Pomfrets - 1/2 kg (approx 2 nos), Carom seeds - 2 tbsp, Cream - 2 tbsp., Ginger garlic paste - 2 tbsp., Lemon juice - 2 tbsp., Chilli powder - 1 tbsp, Hung curd - 2 cups, Oil - 1 tbsp., Salt - to taste, Butter for greasing.
		Wash and make 3 or 4 deep incisions on the fishes. Mix the rest of the ingredients well and rub the fishes with the paste and allow it for 1 hour. Grease the crusty plate with thick butter and place the fish. Place a thin layer of butter on fish. Place the crusty plate on high rack and cook.	
10	Til Tikka	800-900 g	Boneless chicken - 500 g (cubed), Sesame seeds - 1/4 cup MARINADE: 1 Hung curd - 1 cup, Lemon juice - 1 tbsp., Black cardamom seeds - 1/4 tbsp (crushed), Green cardamom seeds - 1/4 tbsp (crushed), Nutmeg powder - 1/4 tbsp, Mace powder - 1/4 tbsp, Black pepper powder - 1/2 tbsp, Oil - 2 tbsp., Salt to taste, Chilli powder - 1/4 tbsp GRIND TO PASTE: Fresh coriander - 1/2 cup, Green chillies - 3, a pinch of salt. BATTER: Egg - 1, Maida - 1/4 cup, Salt to taste, Food colour - a pinch, Butter for greasing
		Wash the chicken pieces and pat dry on a kitchen towel. Marinade the chicken in 1 marinade for 1/2 hour. Grind fresh coriander, green chillies and salt to a fine paste. Add sesame seeds, spread it in plate keep aside. For the batter, beat egg, maida, and salt in bowl and add food colour. Take one piece at a time and dip it in prepared batter, coating it well. Then roll the coated piece in sesame and green paste mixture. Grease the crusty plate with thick butter and place the chicken pieces, place few flakes of butter on each piece. Preheat at 180 °c with hot blast mode. After preheating, Place the crusty plate at low rack and cook.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 46 2015-01-16 6:50:44

H3 : Global

Food		Serving size	Ingredients
1	Frozen Pan Pizza	400-450 g	Frozen pan pizza - 400-450 g
		Remove a package and place the Pizza on a Low rack. Put in the oven. After cooking, stand for 2-3 minutes.	
2	Homemade Pizza	500-550 g	• Pizza dough (200-220 g) Strong white bread flour - 150 g, Dried yeast - 3 g, Olive oil - 0.5 tbsp., Warm water - 100 ml, Sugar and salt - 0.5 tbsp. • Topping Sliced Vegetables - 100 g, Tomato puree - 100 g, Grated Mozzarella cheese - 80-100 g
		Put the flour, yeast, oil, salt and warm water in a bowl and mix to a wettish dough. Knead in a mixer or by hand about 5-10 mins. Cover with lid and prove for 30 min. Roll out into Crusty plate. Spread the tomato puree on the dough and add vegetables. Sprinkle cheese evenly on top. Put them on the low. After cooking, stand for 2-3 minutes.	
3	Homemade Lasagne	1000-1100 g	Olive oil - 2 tbsp., Minced beef - 500 g, Tomato sauce - 100 g, Beef stock - 100 ml, Dried lasagne sheets - 150 g, Onion – 1 ea (chopped), Each of dried parsley flakes 1 tbsp., oregano, basil, Grated mozzarella cheese - 200 g
		Sauce: Heat the oil in a frying pan, then cook the minced beef and chopped onion for about 10 min until browned all over. Pour over the tomato sauce and beef stock, add the dried herbs. Bring up to the boil, then simmer for 10 min. Use dried, precooked lasagna noodles. Layer noodle, meat sauce, and cheese then repeat. Then sprinkle evenly with remaining mozzarella cheese on the top of noodles and put them in the oven. After cooking, stand for 2-3 minutes.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 47 2015-01-16 6:50:44

Cooking Smart

Food		Serving size	Ingredients
4	Homemade gratin	1200-1250 g	Potatoes - 800 g, Milk - 100 ml, Cream - 100 ml, Whole egg - 50 g (Beaten), Each of salt - 1 tbsp, pepper, nutmeg, Grated mozzarella cheese - 150 g, butter, thyme.
		Peel potatoes and slice them to 3 mm thickness. Rub the butter all over the surface of a gratin dish, about 18x28 cm. Spread the slices on a clean towel and keep them covered with the towel while you prepare the rest of the ingredients. Mix the rest of the ingredients except for grated cheese into a large bowl and stir well. Layer the potato slices in the dish slightly overlapping and pour the mixture over the potatoes. Spread the grated cheese over the top and bake. Put them on the low rack. After cooking, serve sprinkled with a few fresh thyme leaves. After cooking, stand for 2-3 minutes.	
5	Frozen French Fries	300-350 g	Frozen french fries - 300-350 g
		Distribute frozen oven chips evenly on the crusty plate. Set plate on low rack. After cooking, stand for 2-3 minutes.	
6	Frozen Buffalo Wings	500-550 g	Frozen buffalo wings - 500-550 g
		Put the Frozen Buffalo wings (pre-cooked and spiced) on a crusty plate. Set plate on high rack. Put them in the oven. After cooking, stand for 2-3 minutes.	
7	Roast chicken pieces	900-1000 g	Chicken pieces - 900-1000 g, oil – 20 g, Spices - 15-20 g
		Weigh chicken pieces and brush with oil and spices. Place them evenly on high rack. When the beep sounds, turn the chicken over and press start to continue. After cooking, stand for 2-3 minutes.	
8	Roast chicken	1200-1300 g	Whole chicken - 1200-1300 g, oil – 20 g, Spices - 20-30 g
		Brush the chicken oil and spices fully. Put Breast side down first, in the middle of low rack. When the beep, turn the chicken over by using tongs and press the start to continue. After cooking, stand for 2-3 minutes.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 48 2015-01-16 6:50:44

Food		Serving size	Ingredients
9	Beef Steak Pie	500-600 g	Beef(cubed) - 200 g, Olive oil - 1 tbsp., Onion(sliced) 1/2 ea, Mushroom (sliced) - 80 g, Each of parsley and thyme - 1 tbsp. (chopped), Worcestershire sauce - 1 tbsp., Salt and Pepper, Flour - 2 tbsp., Hot beef stock - 100 ml, Ready-made pastry dough - 120 g, Egg yolk (beaten) – 1 ea
		Sprinkle the beef with four, salt and pepper. Fry them in a frying pan with oil, stirring frequently until browned. Add onion, mushroom, parsley, thyme, Worcestershire sauce and beef stock and broil. After broiling, reduce to simmer for an hour. Pour the filling mixture to an oven dish and cover with the pie pastry sheet and press the edge together to seal. Decorate with pastry trimming with knife and pork. Cut cross the top and brush with beaten egg yolk. Put them on the low rack. After cooking, stand for 2-3 minutes.	
10	Homemade Mini Quiche	400-500 g	• Pastry Plain flour - 200 g, Butter - 80 g, Egg - 1 ea • Mixture Bacon(cubed) - 30 g, Cream - 60 g, Cream fraiche - 60 g, Egg – 2 ea, Grated cheese - 40 g, Salt and Pepper
		To make the pastry, put the flour, butter and eggs in a bowl and mix to a soften pastry and then rest it in the refrigerator for 30 minutes. Roll out the pastry and place in buttered metal tins (like muffin mould for 6 mini quiches). Mix the cream, cubed bacon, cream fraiche, egg, cheese, salt, pepper and pour the mixture into the moulds. Put them on the low rack. After cooking, stand for 5 minutes.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 49 2015-01-16 6:50:44

Cooking Smart

Auto Cook

A1 : Indian Slim Fry

Food		Serving size	Ingredients
1	Samosa Pockets	4 pieces	Maida (all-purpose flour) - 1 cup, Oil - 2 tbsp., large pinch ajwain (optional), enough water to knead the maida, salt to taste, oil for brushing **For the filling:** Boiled potatoes - 2 ea (crumble), Boiled peas - 1/4 cup, Grated ginger - 1/4 tbsp., Red chilli powder - 1 tbsp., Coriander powder - 1/2 tbsp, Pinch cumin powder, Pinch kasuri methi, Dash of lemon juice, Pinch of garam masala, Chopped coriander leaves, Salt to taste
		Mix the maida with salt, oil, ghee and ajwain, combine to form a crumbly mixture. Now slowly add enough water to make pliable dough, not too soft. Divide the dough and shape into balls. Keep aside covered with moist cloth for 15-20 minutes. Now prepare the filing for the samosa by mixing all the ingredients for filling. Divide the dough into 4 equal parts and make into balls. Roll each ball into 6 inch diameter circles and cut each circle in half. Spread the paste lightly all along the edge of one semicircle. Spread potato filling in centre leaving the edges fold it into triangle shape pockets or desired shape seal the edges with a little water. Continue filling the rest of the Samosa Pockets. Now Keep the 4 Samosa Pockets on the crusty plate and brush all sides with vegetable oil. Put the crusty plate on high rack and press start. When beep, turn the side and press start.		

MC35J8085PT_TL_DE68-04346F-00_EN.indd 50 2015-01-16 6:50:44

Food		Serving size	Ingredients
2	Veg Cutlets	6 pieces	Potatoes - 2 medium (300 g), boiled and shredded, Mixed Vegetables - 2 cups (250 g, peas, carrots, green beans, corn), Paneer – 3-4 oz (100 g), Onions - 1/4 medium (75 g), Chopped very fine, Green Chillies - to taste, finely chopped, Cilantro (Coriander leaves) – 10 sprigs, Finely chopped , Assorted Nuts – 1 tbsp. (example : walnuts, peanuts, etc), Salt – to taste, Chaat Masala – 1 tbsp., Dried Mango Powder (Amchur) – 1 tbsp., Red Chilli Powder – 1/2 tbsp. or to taste, Roasted Cumin Powder – 1/2 tbsp., Bread Crumbs - for coating, Oil - for brushing
		Finely chop all the Mixed Vegetables and put them in a bowl. Do the same with the Paneer and pour into a bowl. Into the bowl, add in Potatoes, Onions, Green Chillies, Cilantro and Mixed Nuts. Mix gently but well. Add in the dry spices: Salt, Chaat Masala, Dry Mango Powder, Roasted Cumin Powder and Red Chilli Powder. Again mix well but gently. Put the bread crumbs in a plate. Make cutlets to the size desired, roll in the crumbs and coat well with the bread crumbs. Brush a little Oil on the crusty plate. Now Keep the 4 Veg Cutlets on the crusty plate and brush all sides with vegetable oil. Put the crusty plate on High rack and press start. When beep, turn the side and press start.		

MC35J8085PT_TL_DE68-04346F-00_EN.indd 51 2015-01-16 6:50:44

Cooking Smart

Food		Serving size	Ingredients
3	Bread Pakoras	4 pieces	Bread slices - 4, Salt to taste , Green chilli(chopped) 1 ea, Coriander powder - 1/4 tbsp., Red chilli powder - 1/4 tbsp., Roasted cumin powder - 1/2 tbsp. For Batter Gram flour (besan) - 1 cups, Salt to taste, Red chilli powder - 1/4 tbsp., Dry mango powder (amchur) - 1/4 tbsp., Garam masala powder - 1/8 tbsp., Oil for brushing
		Mix gram flour, salt, soda bicarbonate, red chilli powder, amchur, garam masala powder in a bowl. Add sufficient water to make thick and smooth batter. Cut the slices into desired shape. Brush little Oil on the crusty plate .Dip the bread slices in the batter. Keep the 4 pieces on the crusty plate and brush all sides with vegetables oil. Put the crusty plate on High rack and press start button. When beep, turn the side and press start.	
4	Masala French Fries	30 to 35 pieces	Potatoes- 2 ea, Chaat masala powder - 3/4 tbsp., Red chilli flakes – 1/2 tbsp., Black pepper powder - 1/2 tbsp., Oil to brush. Salt to taste
		Wash and peel the potatoes. Slice the potato into thin, long pieces put them in salt water. In a small bowl, prepare the masala spice mix salt, chaat masala powder, red chilli flakes & black pepper powder. Now drain the salt water and dry the potatoes using a paper towel. Grease the crusty plate with a little vegetable oil, Place fries on crusty plate and spread evenly, brush them up with oil. Put the crusty plate on High rack and press start. When beep ,transfer the fries to a bowl and sprinkle spice mix evenly and serve	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 52 2015-01-16 6:50:44

Food		Serving size	Ingredients
5	Mix Veg Pakora	12 pieces	Chickpea flour - 1 cup, Salt - 1 tbsp., Turmeric - 1/4 tbsp., Ground cumin - 1/2 tbsp., Green chilli - 1/4 tbsp., Potato - 1 ea, Onion – 1 ea, olive oil
		Mix the chickpea flour with the salt, green chillies and the spices. Stirring with a whisk, add 200 ml (1 cup) of water. Finely chop the Potatoes and onions. Add them to the water-chickpea batter. Brush a little Oil on the crusty plate. Put one-one tbsp. of batter on the crusty plate and brush them with cooking oil. Put the crusty plate on High rack and press the start button. When beep, turn the side and press start.	
6	Aloo Bonda Flip Overs	6 Pieces	Large Boiled Mashed Potatoes – 1 ea, Green Chillies (chopped) - 1-2 ea, Coriander leaves (finely chopped) – 1 tbsp., Gram flour - 1 cup, Salt to taste. Red chilli powder to taste, Garam Masala powder - 1/4 tbsp., Turmeric powder - 1/4 tbsp., Oil for brushing
		Add salt, chilli powder, garam masala, coriander, and green chillies to the mashed aloo (potatoes) and mix well. In a bowl take a cup of gram flour; add turmeric powder, little salt and chilli powder to it. Add little water bit by bit and mixing with hand make a batter (neither too thick nor too loses). Make small balls of aloo (potato) mixture and flatten them to make turnovers. Brush little oil on the crusty plate. Dip each ball in the batter and keep it on the crusty plate and brush it with oil. Put the crusty plate on High rack and press start. When beep, turn the side and press start. Serve aloo bonda hot with chutney.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 53 2015-01-16 6:50:44

Cooking Smart

Food		Serving size	Ingredients
7	Flat Bread Roll	4 Pieces	White bread or brown bread - 4 slices , Medium sized potatoes - 2 ea, Dry pomegranate seeds or dry mango powder – 1/2 tbsp., Crushed black pepper – 1/2 tbsp. or Black pepper powder – 1/4 tbsp., Red chilli powder – 1/4 tbsp., Green chilli (chopped) - 1 ea, Garam masala powder – 1/4 tbsp., Cumin powder – 1/4 tbsp, Chaat masala – 1/2 tbsp., Chopped coriander leaves - 2-3 tbsp., Salt as required, Oil for brushing
		Boil the potatoes. When they are still warm, peel and mash them and keep aside. Add the pomegranate powder, crushed black pepper, red chilli powder, chopped green chillies, coriander leaves, garam masala powder, cumin powder and chaat masala powder and salt. Mix the whole filling well. Make small to medium rolls of the filling depending on the size of the bread and how many you are going to use. Take a slice of bread and dampen it with water, squeeze the water from the bread. Place the filling in the center of the bread. Roll the bread and close the edges so as to get an even outer cover and to cook them evenly gently press them to make them flat. Make all bread rolls this way and keep aside. Brush little oil on the crusty plate. Now Keep the 4 bread rolls on the crusty plate and brush all sides with olive oil. Put the crusty plate on High rack and press start. When beep, turn the side and press start. Serve the bread rolls with tomato sauce or green chutney.		

MC35J8085PT_TL_DE68-04346F-00_EN.indd 54 2015-01-16 6:50:44

Food		Serving size	Ingredients
8	Paneer Pakora	10 pieces	Paneer - 150 g (10 square pieces), Gram / besan flour - 1 cup, Red chilli powder - 1 tbsp., Mango powder – 1/2 tbsp., Roasted cumin powder - 1/2 tbsp., Garam masala powder - 1/2 tbsp., Oil to brush, Salt to taste
		Cut paneer into thick medium sized square shaped pieces. Sprinkle salt , red chilli and cumin powder over the paneer pieces and mix well. In a bowl, mix, gram flour, red chilli powder, mango powder, roasted cumin powder, garam masala powder and salt. Add little water and beat the mixture to form a thick & smooth batter. Brush little oil on the crusty plate. Dip the paneer pieces, into the batter and keep on the crusty plate. Brush all sides of paneer pieces with olive oil. Put the crusty plate on High rack and press start. When beep, turn the side and press start. Serve the Paneer pakora with tomato sauce or green chutney.	
9	Mirchi Pakora	6 pieces	Besan/chickpea flour - 1 and 1/2 cup, Chilli powder - 1/2 tbsp., Turmeric powder - 1/2 tbsp., Garam masala powder - 1/4 tbsp., a pinch of asafoetida mango (Amchoor) powder, salt as required, Water, Green chillies – 6 ea, Oil, Rice flour- 1 tbsp. Filling; Medium size boiled potato - 1 ea, Salt, Red chilli powder and chaat masala
		Add all the dry ingredients to the batter. Add little water so as to form a thick batter. Give 1 vertical slits on the green chillies and deseed them. in a small bowl mash boiled potato and add dry spices. Fill the chillies with potato filling. Brush, little oil on the crusty plate .Dip them in the batter. Evenly coat the mirch (chillies) with batter. Put the mirchi pakora on the crusty plate and brush them with oil. Put the crusty plate on High rack and press the start button. When beep, turn the side and press start.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 55 2015-01-16 6:50:44

Cooking Smart

Food		Serving size	Ingredients
10	Aloo Tikki	6 pieces	Boiled peeled and mashed potatoes – 2 ea, Boiled and coarsely crushed green peas - 1/4 cup, Finely chopped coriander (dhania) - 1/3 tbsp., Chaat masala - 1/3 tbsp., Chilli powder - 1/8 tbsp., Lemon juice - 1/2 tbsp., salt to taste, olive oil
		Combine all the ingredients in a bowl (except green peas) and mix well. Divide the mixture into 6 equal portions and shape each portion into a round. Fill the crushed green peas in the potato ball and make it flat. Brush little oil on the crusty plate. Keep the tikki on the crusty plate and brush both sides with olive oil. Put crusty plate on High rack and press start button. When beep, turn the side and press start.	
11	Roast Vegetables	300-350 g	Fresh vegetables(e.g. pieces of pepper, onions, courgette slices and mushrooms) - 300-350 g, Oil - 20 g, Spices - 20-30 g
		Slice fresh vegetables (e.g. pieces of pepper, onions, courgette slices and mushrooms) and brush oil, spice. Put them on crusty plate. Set plate on the high rack. After cooking, stand for 2-3 minutes.	
12	Frozen Potato Croquettes	300-350 g	Frozen potato croquettes - 300-350 g
		Distribute frozen potato croquettes evenly on the crusty plate. Set plate on low rack. After cooking, stand for 2-3 minutes.	
13	Homemade French Fries	300-350 g	Potatoes - 1-2 ea, Oil - 5 g, Spices – 20-30 g
		Peel potatoes and cut into sticks with a thickness of 10x10 mm. Soak in coldwater (for 30 min.). Dry them with a towel, weigh them and brush with 5 g oil and spice. Distribute homemade fries evenly on the crusty plate. Set plate on low rack. After cooking, stand for 2-3 minutes.	
14	Potato Wedges	300-350 g	Potatoes - 1-2 ea, Oil - 5 g, Spices – 20-30 g
		Wash normal sized potatoes and cut them into wedges. Brush with olive oil and spices. Put them with the cut side on the crusty plate. Set plate on high rack. After cooking, stand for 2-3 minutes.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 56 2015-01-16 6:50:44

Food		Serving size	Ingredients
15	Frozen Onion Rings	300-350 g	Frozen onion rings - 300-350 g
		Distribute frozen onion rings evenly on the crusty plate. Set plate on low rack. After cooking, stand for 2-3 minutes.	
16	Frozen Prawns	300-350 g	Frozen prawns - 300-350 g
		Distribute frozen prawns evenly on the crusty plate. Set plate on low rack. After cooking, stand for 2-3 minutes.	
17	Frozen Fried Squids	300-350 g	Frozen fried squids - 300-350 g
		Distribute frozen fried squids evenly on the crusty plate. Set plate on low rack. After cooking, stand for 2-3 minutes.	
18	Frozen Chicken Nuggets	300-350 g	Frozen chicken nuggets - 300-350 g
		Distribute frozen chicken nuggets evenly on the crusty plate. Set plate on high rack. After cooking, stand for 2-3 minutes.	

A2 : Roti/Naan

Food		Serving size	Ingredients
1	Roti	3 pieces	Whole wheat flour - 2 cups, Water as required for dough, Ghee - 50 g, Salt to taste
		In a bowl add flour, salt and ghee. Knead with sufficient water and make smooth dough. Cover and leave for 1/2 hour. Divide into 3 equal balls, roll out with the help of a rolling pin and make rotis. Apply a little water at one side of roti and place that side down on the crusty plate and cook. Take out cooked rotis after 6 min. Serve hot with butter. Repeat the same process until all the Roti has been prepared.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 57 2015-01-16 6:50:44

Food		Serving size	Ingredients
2	Naan	3 Pieces	All-purpose flour - 2 cups, Sugar - 1/4 tbsp., Hot water (but not boiling, just hot tap water) – 1/4 cup, Active dry yeast – 1/2 tbsp., Warm milk – 1/2 cup, Melted butter for brushing (may use olive oil), Fresh garlic or other herbs for topping
		Combine the warm water with the sugar and yeast. Let sit for 10 minutes until foamy. It should smell like bread. In a bowl add the flour, warm milk and yeast mixture. Mix with a wooden spoon until dough starts to come together and then finish mixing the dough with your hands until a smooth but still sticky ball forms. Cover the dough with a damp towel or plastic wrap and let sit in a warm place for 2 to 3 hour. After 2 to 3 hours dough will be double to its size, punch the dough down and divide into 3 equal balls. Using a rolling-pin, roll each piece of dough into an oval shape. The dough should be about 6-8 inches long and about 1/4 inch thick, but no thinner. Repeat this method with the rest of the dough. Apply a little water at one side of roti and Place the dough on the crusty plate and cook. Take out cooked naans after 5 min. Serve hot with butter.	

A3 : Curd/Dough Proof

Food		Serving size	Ingredients
1	Curd	500 ml	Milk - 500 ml, Thick curd starter - 70 g
		Beat 500 ml of lukewarm milk with help of beater to create froth in the milk then add 70 gram starter and mix it well in circular motion. Pour evenly into large glass bowl. Put in a circle on turntable. After finish, keep for 45 min outside at room temperature then refrigerate it till it settles.	
2	Pizza Dough	300-500 g	Pizza Dough - 300-500 g
		Put dough in suitable sized bowl and set on the low rack. Cover with aluminium foil.	
3	Cake Dough	500-800 g	Cake Dough - 500-800 g
		Put dough in suitable sized bowl and set on the low rack. Cover with aluminium foil.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 58 2015-01-16 6:50:45

Food		Serving size	Ingredients
4	Bread Dough	600-900 g	Bread Dough - 600-900 g
		Put dough in suitable sized bowl and set on the low rack. Cover with aluminium foil.	

A4 : Soups & Snacks (Veggie)

Food		Serving size	Ingredients
1	Cream of Lettuce Soup	400-500 g	Lettuce leaves - 2 cups, Onion – 2 ea (chopped), Milk - 2 cups, Plain flour - 2 tbsp., Butter – 2 tbsp., Salt, Sugar, Pepper as per your taste.
		In microwave safe glass bowl add lettuce leaves with water and cook. When beep, grind the stalk with some water and then put the butter, plain flour, onion, milk, salt, sugar and pepper. Mix well and press start. Serve hot.	
2	Mix Vegetable Soup	400-500 g	Carrot - 1 ea (medium size, chopped), Cauliflower - 50 g (chopped), Onion - 2 tbsp. (chopped), Green peas - 1/4 cup, Butter - 1 tbsp., Milk – 1 cup, Salt & pepper as per your taste, Water - 1 cup.
		In microwave safe glass bowl add 1 cup of water, carrot, cauliflower and green peas. When Beep, grind the stalk with some water. Put the butter in a glass bowl. Add chopped onion, stalk, milk, salt and pepper. Mix well and press start. Serve hot.	
3	Mushroom Soup	400-450 g	Potato - 1 ea, Cabbage - 50 g, Onion - 1 ea (small size), Mushroom - 100 g, Tomato sauce - 2 tbsp., Oil - 2 tbsp., Water - 2 cups, Salt, Sugar, Pepper as per taste.
		Chop all vegetables. In microwave safe glass bowl put potato, cabbage, onion, 2 cups of water and cook. When beep, grind the stalk with some water and then add oil, chopped mushroom, salt, black pepper, sugar and tomato sauce. Mix well and press start. Serve hot and garnish with grated cheese.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 59 2015-01-16 6:50:45

Cooking Smart

Food		Serving size	Ingredients
4	Spinach Soup	400-500 g	Spinach leaves – 2 cup (chopped), Butter – 1 tbsp., Milk - 1/2 cup, Salt, Pepper, Nutmeg powder as per your taste.
		In microwave safe glass bowl Put spinach leaves and some water. When beep, blend the spinach to a smooth puree in a blender. And then add butter, the milk, salt, pepper, and nutmeg powder. Mix well and press start.	
5	Sprouts & Vegetable Soup	700-800 g	Bean sprouts - 250 g (boiled), Carrot - 1 (grate), Spring onion - 2 chopped, Cabbage - 100 g (shredded), Cottage cheese - 100 g (chopped), Golden corns - 100 g, French Beans - 100 g, Corn Flour - 2 1/2 tbsp., Vegetable stock - 3 cups, Salt & Pepper - to taste, Butter - 1 tbsp., Soy sauce - 1 tbsp, Vinegar - 2 tbsp
		Mix corn flour with normal water and add to all the ingredients in a microwave safe container. Cook and serve hot.	
6	Sweet Corn soup	300-350 g	Sweet corn - 200 g, Water - 1.5 cup, Oil – 1 tbsp., Corn flour - 1 tbsp., Chopped onion - 2 tbsp., Green chilli – 1 ea (chopped), Salt, Sugar, Pepper corns as per your taste.
		In a microwave safe bowl add crushed sweet corns with water and cook when beep add all other ingredients and cook. Garnish with fresh coriander and serve hot.	
7	Tom Yum Soup	300-350 g	Mushroom - 6-7 (chopped), Fresh coriander leaves a few spring, Green or fresh red chilli - 3–4 ea, Lemon grass - 4 inches stalk, Lime leaves - 4-5, Salt as per your taste, Thai red curry paste - 2 tbsp., Lemon juice - 2 tbsp., Water - 4 cups.
		In microwave safe glass bowl add 4 cups of water, lemon grass, lime leaves, 2 red or green chilli and salt. Mix well and cook. When beep, grind the stalk with some water and then add oil, chopped mushroom and Thai red curry paste. Mix well and press start. Serve hot with Lemon juice & red or green chilli.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 60 2015-01-16 6:50:45

Food		Serving size	Ingredients
8	Hot & Sour Soup	250-300 ml	Fresh tomato puree - 4 tbsp., Readymade tomato puree - 1 tbsp., Water - 2 cups, Seasoning cube - 1, Capsicum- 1 tbsp. (finely chopped), Cottage cheese - 1 tbsp. (finely chopped), Corn flour - 2 1/2 tbsp., Vinegar - 1 tbsp.
		Mix corn flour with normal water and add to all the ingredients except vinegar in a microwave safe glass bowl. Cook and serve hot with vinegar.	
9	Tomato Soup	400-500 g	Tomato - 6 ea (medium size), Garlic - 7-8 Cloves, Carrot - 1 ea (small size), Celery - 1 stalk, Onion - 1 ea (medium size), Pepper corns - 5-6, Oil – 1 tbsp., Butter - 1 tbsp., Salt & sugar as per your taste, Cream - 2 tbsp., Water - 2 cups.
		Wash all vegetables. Cut tomatoes into quarters. Peel & chop garlic. Peel & cut carrots in rounds. Chop celery, slice onion & crush pepper corns. In microwave safe glass bowl put oil onion, carrot, celery and garlic. Add 2 cups of water & cook. When beep, let it be cool and then blend in blender. Pour them in microwave safe glass bowl and add butter, tomato puree, salt and sugar. Stir well and cook. After cook add cream and serve it hot.	
10	Chana Chat	200-250 g	Boiled Chana - 100 g, Boiled Potato - 1 ea, Ginger paste - 1 tbsp., Green chilli paste - 1 tbsp., Oil - 1 tbsp., Salt, Red chilli powder, Pepper, Garam masala, Chat Masala and Lemon juice as per taste, Muster seeds, Cumin and Asafetida for tempering.
		In microwave safe glass bowl add oil, muster seeds, cumin seeds and asafetida and cook. When beep, add all other ingredients except lemon juice and cook. Mix lemon juice and serve warm.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 61 2015-01-16 6:50:45

Cooking Smart

Food		Serving size	Ingredients
11	Chilli Honey Vegetables	200 g	Mix Vegetable (Carrot, Muter, Corn, Cornflower, French Beans etc : cut small pieces) - 200 g, Honey - 2 tbsp., Salt, Lemon juice, Pepper powder as per your test, Water as required.
		In microwave safe bowl take vegetables and some water. When beep, drain water and add honey, salt, lemon juice, pepper powder mix well and then press start.	
12	Cheese Cutlet	8 ea	Potatoes - 4 ea (boiled), Cottage cheese – 200 g, Chopped coriander - 2 tbsp., Chopped green chilli - 1 tbsp., Chopped onion - 1 ea, Chopped cabbage - 2 tbsp., Bread crumbs - 4 tbsp., Oil for applying, Salt as per your taste.
		Mash the potatoes very well, add all ingredients, mix it well and shape the cutlet as you wish. Take it in metal tray on high rack, applying oil and cook. When beep, turn the pieces and press start.	
13	Potato Chaat	150-200 g	Boiled Potatoes - 2 ea, Rock Salt - 1/4 tbsp., Salt - a pinch, Chaat Masala - 1/2 tbsp., Red Chilli Powder - a pinch, Lemon Juice - 1 tbsp.
		Mix all the ingredients except lemon juice and cook in crusty plate on high rack. Serve warm with lemon juice	
14	Dhokla	200 g	Gram flour - 200 g, Warm water - 75 ml, Curd – 3 tbsp., Green chilli-ginger paste - 1 1/2 tbsp., Fruit salt - 1 1/2 tbsp., Salt, Sugar as per your taste.
		Grease the microwave safe flat dish, with little oil. Mix gram flour, curd, sugar, salt, water, ginger-green chilli paste, yellow color, fruit and salt together. Pour the mixture in greased dish and cook. Cut it into pieces, garnish with grated coconut and coriander and serve with sauce or chutney.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 62 2015-01-16 6:50:45

Food		Serving size	Ingredients
15	Oat Hearts	15-16 ea	Oats - 1 1/2 Cup, Boiled Potatoes - 2, Grated Cottage Cheese - 1/4 Cup, Chilli powder - 1/2 tbsp., Garam Masala - 1/4 tbsp., Dry mango powder - 1 tbsp., Salt - to taste, Chopped Coriander - 2 tbsp., Grated Carrot - 2 tbsp., Lemon juice - 1/4 tbsp.
		In a bowl add mashed potatoes and all the ingredients mix well. Make heart shaped culets and coat them with oats and Place it on greased crusty plate on high rack. When beep, flip them and brush with oil then cook again and serve hot with ketchup.	
16	Kasoori Paneer Tikka	300-350 g	Cottage cheese (paneer) – 250 g, Green chillies – 3 ea, Ginger, peeled - 1/2 inch piece, Garlic, peeled - 5 cloves, Hung yogurt - 3/4 cup, Green chutney - 2 tbsp., Turmeric powder - 1/4 tbsp., Carom seeds (ajwain) - 1/2 tbsp., Garam masala powder - 1 tbsp., Chaat masala - 1 tbsp., Kasoori methi, powder - 2 tbsp., Roasted chana dal powder - 2 tbsp., Fresh cream - 1/4 cup, Salt - to taste, Mustard oil - 2 tbsp., Lemon juice - 2 tbsp., Oil - 2 tbsp.
		Cut paneer into one and a half inch sized pieces. Deseed and cut green capsicums into one and a half inch sized pieces. Grind green chillies, ginger and garlic into a fine paste. Take hung yogurt in a bowl. Add green chutney, green chilli-ginger-garlic paste, turmeric powder, ajwain, garam masala powder, half of the chaat masala, kasoori methi powder, roasted chana dal powder, fresh cream, salt and mix. Add paneer cubes to the marinade and add mustard oil. Skewer the cottage cheese and place on greased crusty plate and place it on high rack, put few drops of cooking oil over the tikka and cook on high rack. Arrange the tikkas on a plate, sprinkle the remaining chaat masala and lemon juice and serve hot.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 63 2015-01-16 6:50:45

Cooking Smart

Food		Serving size	Ingredients
17	Lazeez Paneer Toast	4 slices	Butter - 1 1/2 tbsp., Brown or white bread – 4 slices, Garlic (5-6 Flakes, crushed and chopped) - 1 tbsp., Leaves of Palak (Spinach + washed & shredded) - 100 g, Paneer - 150 g, Basil or Coriander - 1 tbsp. (chopped), Mozzarella cheese (grated) - 5 tbsp., Salt & Pepper - each 1/4 tbsp., Red chilli flakes as per your taste.
		Wash and shred the spinach leaves into thin ribbons. In microwave safe bowl add butter, garlic, spinach and cook with 900W for 4 minutes. After cooking, add grated paneer, basil, mozzarella cheese and mix well. Spread the mixer on the toast. Preheat at 200 °C with the convection mode. After preheating, take spread bread slice on the low rack and cook.	
18	Mixed Vegetable Tikkis	5 tikkis	Boiled Mix Vegetables - 1 cup (carrots, cabbage, cauliflower, peas potatoes, cottage cheese and French beans etc), Powdered roasted peanuts - 1 1/2 tbsp., Chopped coriander – 2 tbsp., Sugar - 1 tbsp., Chilli Powder - 1/2 tbsp., Sesame seeds - 2 tbsp., Salt to taste, Bread Slices - 2 ea
		Add all the ingredients in bowl and mash them with the help of a masher. Make 5 tikkis and place them over greased crusty plate at the high rack. Brush the remaining oil thoroughly over the tikkis and cook. When beep, flip them over and brush little oil and cook again. Serve hot with ketchup.	
19	Malai Khumb	8 ea	Mushrooms - 8 pieces, Boiled Peas - 50 g, Cottage Cheese - 1 tbsp., Hung curd - 2 tbsp., Cheese spread - 1 tbsp., Ginger paste - 1 tbsp., Corn Flour - 2 tbsp., Oil - 1 tbsp., Chopped coriander leaves - 2 tbsp., Garam masala - 1/4 tbsp., Pepper - 1/4 tbsp, Salt - to taste
		Hollow the mushrooms from the middle and marinate with hung curd, cheese spread, ginger paste, salt and garam masala for 15 minutes. In a bowl add cottage cheese, boiled peas, salt and black pepper. Stuff the marinated mushrooms with mixture and place it on greased crusty plate on high rack then cook.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 64 2015-01-16 6:50:45

Food		Serving size	Ingredients
20	Pav Bhaji	400-500 g	Vegetables (Potato, Cauliflower, Capsicum, Green Peas, Carrot, Beans etc) - 300 g, Oil - 3 tbsp., Onion (Chopped) - 2 ea, Tomato (Chopped) - 2 ea, Pav Bhaji Masala, Ginger Garlic Paste, Red Chilli Powder, Salt, Lemon juice, Butter, Hara Dhaniya, Water - As per your taste.
		In microwave safe glass bowl take all the vegetables, after that put the bowl in microwave and start to cook. When beeps, in another bowl add oil, ginger garlic paste, chopped onion, chopped tomato, mix well and add masala, lemon juice, smashed vegetables, salt, pav bhaji masala and water as required. Mix well and cook again. Serve hot with butter on top and warm pav.	
21	Poha	300-350 g	Flaked Rice (Poha) -200 g, Onion – 1 ea (chopped), Boiled Peas - 1/2 Cup, Green chillies - 2-3 (chopped), Curry Leaves - 5-6, Mustard Seeds - 1 tbsp., Oil - 1/2 tbsp., Asafetida (hing) - 1 pinch, Turmeric - 1/4 tbsp., Roasted Peanuts - 1 tbsp., Roasted Almonds -1 tbsp., Pepper - 1 tbsp., Salt-to taste, lemon juice as per taste.
		Wash flaked rice under running water thoroughly. Keep aside for ten minutes. In a microwave safe glass bowl add oil, mustard seeds, curry leaves and asafetida, mix well and cook. When beep, add all other ingredients and cook. Serve hot with lemon juice and fresh coriander.	
22	Potato Fries	200 g	Boiled Potato fingers - 200 g, Seasoning - 1 tbsp., lemon juice - 1 tbsp. (optional)
		Glaze the potato finger with oil thoroughly and place them over a greased crusty plate with high rack and cook. Seasoned them with seasoning of your choice and serve hot with ketchup.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 65 2015-01-16 6:50:45

Cooking Smart

Food		Serving size	Ingredients
23	Veg Shami Kebab	Serves 4	Boiled black Bengal gram - 1/2 cup, Boiled split Bengal gram - 1 tbsp., Chopped onion - 1 medium, Coriander powder - 1 tbsp., Green chillies - 2 chopped, chaat masala - 1/2 tbsp., salt - to taste, garam masala - 1/2 tbsp., oil - 2 tbsp., bread crumbs to coat, and fresh coriander - 1 tbsp.
		In a bowl add boiled black bengal gram and boiled split bengal gram and mash well. then add all other ingredients, except bread crumbs. Make 4 equal sized patties and coat with bread crumbs. Place them over a greased crusty plate and high rack then cook. When beep, brush the kebabs with oil and flip them over and cook. serve hot	
24	Stuffed Dahi Kebab	Serves 4	Yogurt - 100 g, cottage cheese - 50 g, Corn flour - 2 tbsp., Salt - to taste, Green chilli - 2 (chopped), Ginger - 1 tbsp, Black pepper - 1 tbsp, Oil - 2 tbsp., chopped raisins and almonds for stuffing
		In a bowl add mashed cottage cheese and all other ingredients except raisins and almonds and mix well. Make medium sized balls, coat them in the remaining corn flour and give them desired shape and put them on a greased crusty plate and place it over high rack and cook. When beep, brush a little oil over the kebabs and flip, cook again.	
25	Pineapple Seekh	Serves 4	Fresh pineapple - 1 (rings), Dark rum - 3 tbsp., Castor sugar - 2 tbsp., Ground ginger - 1 tbsp, Unsalted butter - 4 tbsp., Salt - a pinch, Oil - for greasing
		In a bowl add rum, sugar, butter, ginger and butter and mix well. Brush the mixture on both sides of pineapple rings and threads them in metal skewers. Place them over a greased crusty plate and place the crusty plate on high rack and cook. When beep, flip over and grill. Serve hot.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 66 2015-01-16 6:50:45

Food		Serving size	Ingredients
26	Sago Hearts	Serves 4	Sabooddana (sago) - 150 g, Boiled potatoes - 3 medium, Ginger - 1 tbsp. (chopped), Cumin seeds - 1 tbsp., Red chilli powder - 1/2 tbsp., Garam masala - 1/2 tbsp., Oil - 2 tbsp., Coriander leaves - 2 tbsp., Salt - to taste
		In a bowl take, one hour soaked & strain sago and add all the ingredients and mix well. Make small balls and shape them into hearts with the help of a heart shape mould and cook on greased crusty plate on high rack. When beep, flip and brush with oil and cook again	
27	Sesame toast	2 ea	Bread slices - 2, sesame seeds - 1 tbsp., cottage cheese - 1/4 cup, basil - 1 tbsp., salt and pepper - to taste, butter – 1 tbsp.
		Spread the butter over the slices. Mix all the ingredients and spread over bread slices and place it on greased crusty plate on high rack then cook.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 67 2015-01-16 6:50:45

Food		Serving size	Ingredients
28	Sweet and Sour Stuffed Baskets	6 ea	Bread Slices – 6 ea, Olive Oil - 3 tbsp., Chilli Flakes - 1/4 tbsp., Oregano - 1/4 tbsp., Black Pepper powder - 1/4 tbsp., Chaat masala - 1/4 tbsp., Blanched Sprouts - 1/4 Cup, Oil - 1 tbsp., Mustered seeds - 1/2 tbsp., Urad Dal (split black lentils) - 1/2 tbsp., Chana Dal (split Bengal gram) - 1 tbsp., Grated Ginger - 1/2 tbsp., Whole Kashmiri Red Chilli - 2 ea (broken into pieces), Curry Leaves - 4 to 5, Turmeric Powder - 1/8 tbsp., Cooked Rice - 2 1/2 cup, lemon juice - 1 tbsp., salt - to taste Basket Filling: Onion - 1/4 Cup (Fine chopped), Cucumber - 1/4 Cup (Fine chopped), Tamarind Sauce - 2 tbsp., Lemon Juice - 1/2 tbsp., Salt - to taste, Fresh Coriander Leaves for garnishing
		Roll out the bread slices with a roller evenly. Make the slices thin until it gets even from all sides. Cut the bread slices in to the size of muffin moulds. In a bowl add 3 teaspoon of olive oil, chilli flakes, oregano, black pepper powder and chaat masala mix it well. Brush up the mixture on bread slices evenly. Place the slices in the moulds giving them the shape of basket and Place it on greased muffin tray on high rack and cook. Basket Filling: In a bowl add blanched sprouts, pomegranate, onion, cucumber, lemon juice, tamarind sauce and salt to taste. Mix well, Fill the baskets with sprout & pomegranate filling and garnish with fresh coriander leaves.	

A5 : Sweets & Confectionary (Veggie)

Food		Serving size	Ingredients
1	Atta Ladoo	300-350 g	Atta - 2 cup, Ghee - 100 g, Powder Sugar - 75 g, Cardamom powder - 1 tbsp., Almonds (Chopped) - 1/4 cup.
		In microwave safe glass bowl add atta, ghee, mix well and cook. When beep, stir well and press start. When cool and cardamom powder, sugar powder, mix well and make ladoo.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 68 2015-01-16 6:50:45

Food		Serving size	Ingredients
2	Besan (Bengal Gram flour) Laddoo	300-350 g	Besan (Bengal Gram flour) - 2 cups , Ghee – 100 g, Powder Sugar - 75 g, Cardamom powder – 1 tbsp., Almonds (Chopped) - 1/4 cup
		In microwave safe glass bowl add besan and ghee, mix well and cook. When beep, stir well and press start. When cool and cardamom powder, sugar powder, mix well and make ladoo.	
3	Kalakand	450-500 g	Grated paneer - 300 g, Condensed Milk - 200 g, Milk powder - 3 tbsp., Corn Flour - 1 1/2 tbsp., Cardamom powder - 1 tbsp., Almond pieces as per your taste.
		In microwave safe glass bowl take grated paneer, condensed milk, milk powder, corn flour, cardamom powder, mix well and cook. When beep, stir well and press start. Garnish it with almonds and when set, cut into pieces.	
4	Khoya Barfi	450-500 g	Grated Khoya - 300 g, Powdered sugar - 200 g, Milk powder - 2 tbsp., Saffron - 1/4 tbsp., Cardamom powder - 1 tbsp., Almond pieces as per your taste.
		In microwave safe glass bowl take grated khoya, powdered sugar, milk powder, saffron & cardamom powder, Mix well and cook. When beep, stir well and press start. Garnish it with almonds and when set, cut into pieces.	
5	Shahi Tukda	250-300 g	Bread slice - 4 ea, Condensed milk - 150 ml, Milk - 100 ml, Sugar - 4 tbsp., Almond - pista pieces – 4 tbsp., Saffron & cardamom powder - 1 tbsp.
		Arrange bread slice on high rack and cook. When beep, turn slice and press start. After cooking, add condensed milk, sugar, dry fruits, saffron, cardamom powder. Mix well and pour the mixture on slice. Serve hot.	
6	Phirnee	200-250 g	Milk - 400 g, condensed milk - 3 tbsp., Sugar powder - 150 g, rice - 1/2 cup (soaked), Saffron - 5-6 strings, cashew nuts - 1 tbsp., Pistachios - 1 tbsp.
		Blend the soaked rice in blender. Add everything and cook.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 69 2015-01-16 6:50:45

Cooking Smart

Food		Serving size	Ingredients
7	Almond Payasum	300-350 g	Almonds - 1/2 cup, Milk - 1/2 L , Sugar - 1/2 cup, Condensed Milk - 5 tbsp., Cardamom Powder - 1/4 tbsp., Nutmeg - 1/2 tbsp., Saffron - 1/2 tbsp.
		Soak the almonds overnight. Peel and blend them into a smooth paste. In a bowl add all the ingredients and cook.	
8	Ras Malai	400-450 g	Milk - 400 g, Powder Sugar - 200 g, Saffron - 5-6 threads, White Rasgullas - 150 g, Pistachios - 2 tbsp.
		In a microwave safe bowl add milk, sugar powder, saffron and cook. When beep, add rasgullas and pistachios and cook. Serve cold	
9	Sweet Rice	400-500 g	Soaked Basamati Rice - 200 g, Water - 400 ml, Sugar - 150 g, Lemon Juice - 1 tbsp., Almand – 50 g, Resins - 50 g, Cardamom Powder - 1 tbsp., Yellow colour a pinch, Ghee - 2 tbsp., Saffron - 1/4 tbsp.
		In microwave safe glass bowl take ghee, soaked basamati rice and water. Cover and cook. When beep, add sugar, lemon juice, almand, resins, cardamom powder, Yellow colour, saffron and press start. Serve hot.	
10	Almond Cookies (Pistachio)	250-300 g	Refined flour - 115 g, Margarine or butter - 50 g, Powder sugar - 50 g., Cardamom powder - 1/4 tbsp., Nutmeg powder - 1/4 tbsp., Chopped almond - 1 tbsp., Chopped Pistachio - 1 tbsp., Little saffron, Milk as required.
		Preheat at 180 °C with convection mode. Sieve the flour. Cream the margarine & sugar very well until light & creamy. Add the saffron, cardamom & nutmeg powder & mix very well. Add the sieved flour & make a dough. Roll out the dough using a little flour. Sprinkle a few nuts & give a light final roll. Cut into desired shape. Put it into low rack. After preheating, select menu and cook. Cool the biscuits. Serve them.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 70 2015-01-16 6:50:45

Food		Serving size	Ingredients
11	Banana Bread	450 g	Refined flour - 225 g, Margarine - 125 g, Egg - 2 ea, Powder Sugar - 200 g, Baking Powder - 1/2 tbsp., Soda Bicarb - 1 tbsp., Riped Banana - 3 ea, Walnut - 50 g, Milk as required, Vanilla essence - 1 tbsp.
		Preheat at 180 °C with convection mode. Grease and dust 10" cake tin, Sieve flour with baking powder & soda bicarb. Cream butter & sugar until light & fluffy. Beat egg separately. Add gradually to creamed mixture, beating well all the time. Add mashed banana with 1 table spoon of flour. Mix well. Fold in flour. Add chopped walnuts. Pour into a greased loaf tin. Put it into low rack. After preheating, select menu and cook.	
12	Brownie	400-450 g	Refined flour - 100 g, Butter - 75 g, Egg - 2 ea, Chopped Almonds - 3 tbsp., Powder Sugar - 80 g, Baking Powder - 1 tbsp., Milk - 1/4 cup, Chocolate essence - 1 tbsp., Cocoa powder – 2 tbsp., Water - 1/2 cup.
		Preheat at 200 °C with convection mode. Grease and dust 8" cake tin. Sieve flour with baking powder. Mix cocoa powder with half cup of hot water. In a bowl add powder sugar & butter & beat well. Add egg & essence & again beat well. Add almonds to Refined flour, mix well, add maida mix with butter mixture. Add cocoa solution to it & again mix well. For spoon dropping consistency add milk. Pour the mixture in a greased tin. Put it into low rack. After preheating, select menu and cook.	
13	Butter Sponge	450-500 g	Refined flour - 120 g, Margarine - 90 g, Egg – 2 ea, Powder Sugar - 120 g, Baking Powder - 1 tbsp., Milk as required, Vanilla essence - 1/4 tbsp.
		Preheat at 200 °C with convection mode. Grease and dust 8" cake tin. Sieve flour with baking powder thrice. Cream margarine and powdered sugar until light and fluffy. Beat egg and add to the creamed mixture little by little beating thoroughly between each addition. Fold in the shifted flour a little at a time. Adjust consistency of the batter with milk to get a dropping consistency. Put it into low rack. After preheating, select menu and cook.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 71 2015-01-16 6:50:45

Cooking Smart

Food		Serving size	Ingredients
14	Choco - Cashew Biscuits	250-300 g	Refined flour - 85 g, Margarine or butter - 85 g, Powder sugar - 85 g, Cashew nut powder - 85 g, Almond Essence - 1/4 tbsp., Cocoa - 1 tbsp.
		Preheat at 180 °C with convection mode. Sieve the flour. Cream the margarine & sugar very well until light & creamy. Add the Almond essence & mix very well. Add the flour, cocoa & cashew nut mix well, chill the mixture for 10 min. Roll out & cut out with round biscuit cutter. Put it into low rack. After preheating, select menu and cook. Cool the biscuits. Serve them.	
15	Chocolate Cake	450-500 g	Refined flour - 115 g, Margarine - 55 g, Egg – 2 ea, Powder Sugar - 85 g, Baking Powder - 1 tbsp., Soda Bicarb - 1/2 tbsp., Milk as required, Cocoa powder - 2 tbsp., Chocolate essence - 1 tbsp.
		Preheat at 200 °C with convection mode. Grease and dust 8" cake tin. Sieve flour with baking powder, cocoa powder & soda bicarb. Cream butter & sugar until light & fluffy. Add egg & beat in well. Add essence & fold in refined flour with sufficient milk to make a soft consistency. Pour in a greased & lined cake tin. Put it into low rack. After preheating, select menu and cook.	
16	Chocolate Cookies	200-225 g	Refined flour - 115 g, Margarine or butter - 60 g, Powder sugar - 60 g, Vanilla essence - 1/2 tbsp., Baking powder - 1/2 tbsp., Cocoa powder - 1 tbsp., Golden syrup - 1 tbsp.
		Preheat at 160 °C with convection mode. Sieve the flour with cocoa & baking powder together. Cream the margarine & sugar very well until light & creamy. Add the vanilla essence & golden syrup & beat very well. Add the flour to the mixture & mix it well. Shape the biscuit as you wish. Arrange them on a baking tin. Put it into low rack. After preheating, select menu and cook.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 72 2015-01-16 6:50:45

Food		Serving size	Ingredients
17	Coconut Cookies	200-250 g	Refined flour - 85 g, Margarine or butter - 55 g, Desiccated coconut - 40 g, Powder sugar - 55 g, Water - 2 tbsp.
		Preheat at 180 ˚C with convection mode. Cream the margarine & sugar very well until light & creamy. Add 2 tbsp. of water. Sieve the flour & add to the creamy mixture. Add the desiccated coconut & mix well. Shape the biscuit as you wish. Arrange them on a baking tin. Put it into low rack. After preheating, select menu and cook.	
18	Coconut Toffee	300-350 g	Condensed Milk - 200 g, Fresh grated coconut - 1 cup, Chopped walnut - 100 g, Ghee - 2 tbsp.
		In microwave safe glass bowl, mix the condensed milk, coconut and cook. When beep, add ghee and press start. After cooking, add the chopped walnuts & mix well. Spread the mixture on a well greased tin. Press & level by pressing with a wet cloth. After 5 minutes. mark into small pieces. Remove when cold.	
19	Cumin Biscuits	200 g	Refined flour - 120 g, Powder sugar - 1 tbsp., Butter - 50 g, Cumin & ajwain powder - 1 tbsp. each, Soda bi carb - 1 pinch, Baking powder - 1/4 tbsp., Water as required.
		Preheat at 180 ˚C with convection mode. Sieve refined flour, baking powder & soda bi carb in a bowl, add powder sugar & butter & beep well. Add refined flour, cumin & ajwain powder & little water, make a soft dough. Roll a thick roti & cut cookies with the cutter. Prick with a fork. Arrange in a metal tray on low rack. After preheating, select menu and cook.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 73 2015-01-16 6:50:46

Cooking Smart

Food		Serving size	Ingredients
20	Date & Walnut Cake	450-500 g	Refined flour - 115 g, Margarine - 90 g, Egg - 2 ea, Powder Sugar - 115 g, Baking Powder - 1/2 tbsp., Soda Bicarb - 1/4 tbsp., Seedless Date – 100 g, Walnut - 50 g, Milk as required, Vanilla essence - 1/2 tbsp.
		Preheat at 180 °C with convection mode. Grease and dust 8" cake tin, Sieve flour with baking powder & soda bicarb. Cream butter & sugar until light & fluffy. Add egg & beat in well. Add essence. Fold in the flour alternating with chopped dates & walnut. Adjust consistency with milk. Put it in greased & lined cake tin. Put it into low rack. After preheating, select menu and cook.	
21	German Biscuits	400-450 g	Refined flour - 170 g, Butter - 115 g, Powder sugar - 60 g, Cashew nut powder - 60 g, Almond essence - 1/4 tbsp.
		Preheat at 180 °C with convection mode. Sieve the flour, cream butter & sugar very well until light & creamy. Add the Almond essence & beat. Add cashew nut & sieved refined flour & mix well. The mixture will form into dough. Roll into sticks & shape into a circle. Arrange this on baking tin. Put it into low rack. After preheating, select menu and cook. Cool the biscuits. Serve them.	
22	Jam Biscuits	200-250 g	Refined flour - 115 g, Margarine or butter - 60 g, Powder sugar - 60 g, Vanilla essence - 1/2 tbsp., Cornflour - 25 g, Salt - 1 pinch, Milk as required, Jam.
		Preheat at 160 °C with convection mode. Sieve the flour, salt & cornflour together. Rub in the margarine with finger tips. Add the sugar & mix well. Add just enough milk to make dough. Roll out the dough into about 6mm (1/4") thickness. Cut with a round biscuit cutter. In every alternate biscuit, make a hole in the centre with about 12 mm (1/2") nozzle. Arrange them on a baking tin. Put it into low rack. After preheating, select menu and cook. Cool the biscuits. Make pairs of one biscuit with hole and one without and sandwich with jam.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 74 2015-01-16 6:50:46

Food		Serving size	Ingredients
23	Kesar Nankatai	400 g	Refined flour - 100 g, Powder sugar - 100 g, Ghee - 100 g, Semolina - 100 g, Cardamom powder - 1/2 tbsp., Nutmeg powder - 1/2 tbsp., Fresh curd - 1 tbsp., Soda Bicarb - 1/4 tbsp., Saffron - 1/4 tbsp., Milk - 1 tbsp.
		Preheat at 180 °C with convection mode. Sieve the flour. Cream the ghee & sugar very well until light & creamy. Add the cardamom & nutmeg powder & cream it again. The saffron dissolve in a 1 tbsp. of milk. Add the curd, soda bicarb & prepared saffron. Mix well. Add the flour & semolina & knead well. Make a small round. Arrange them on a baking tin. Put it into low rack. After preheating, select menu and cook. Cool the biscuits. Serve them.	
24	Marble Cake	450-500 g	Refined flour - 150 g, Condensed Milk - 200 g, Butter - 100 g, Soda Bicarb - 1/2 tbsp., Baking Powder - 1 tbsp., Vanilla essence - 1 tbsp., Cocoa Powder - 2 tbsp., Milk or water as required
		Preheat at 200 °C with convection mode. Sieve refined flour, baking powder & soda. In a bowl add condensed milk & butter & beat well. Add refined flour, essence & mix. For spoon dropping consistency add milk or water. Divide the mixture in two parts. Add cocoa powder in one part. Put the plain batter & cocoa batter alternately in the tin. Run a spoon through the batter only once. Put it into low rack. After preheating, select menu and cook.	
25	Mawa Cake	400-450 g	Refined flour - 85 g, Margarine - 70 g, Egg - 2 ea, Powder Sugar - 100 g, Baking Powder - 1/4 tbsp., Mava - 30 g, Butter - 30 g, Cardamom powder - 1/4 tbsp., Nutmeg - 1/4 tbsp.
		Preheat at 180 °C with convection mode. Grease and dust 7" cake tin. Sieve flour with baking powder. Cream margarine, butter and powdered sugar until light and fluffy. Beat egg and add grated mava mixing will be between each addition. Fold in flour sifted with baking powder & spice. Check consistency & pour into greased & lined 7" mould. Put it into low rack. After preheating, select menu and cook.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 75 2015-01-16 6:50:46

Cooking Smart

Food		Serving size	Ingredients
26	Melting Moments	200-250 g	Refined flour - 85 g, Margarine or butter - 85 g, Powder sugar - 100 g, Vanilla essence - 1/2 tbsp., Corn-flour - 25 g, Milk as required.
		Preheat at 180 °C with convection mode. Sieve the flour & corn-flour together. Cream the margarine & sugar very well until light & creamy. Add the flour. If required, add a few drops of milk. Mix very well. Shape the biscuit as you wish. Arrange them on a baking tin. Put it into low rack. After preheating, select menu and cook. Cool the biscuits. Serve them.	
27	Shrewsbery Biscuits	400-450 g	Refined flour - 225 g, Margarine or butter – 100 g, Powder sugar - 85 g, Lemon essence - 1/4 tbsp., Egg - 1 ea, Milk as required.
		Preheat at 180 °C with convection mode. Sieve the flour. Cream the margarine & sugar very well until light & creamy. Add the egg & mix it well. Add the sieved flour. If required add a little milk to make a dough. Knead until smooth. Roll out thinly. Prick all over with a fork. Stamp into round. Place the biscuits on a baking tin. Put it into low rack. After preheating, select menu and cook. Cool the biscuits. Serve them.	
28	Swiss Roll	200-250 g	Refined flour - 80 g, Condensed Milk - 100 g, Butter - 50 g, Soda Bicarb - 1/8 tbsp., Baking Powder - 1/2 tbsp., Milk - 1/2 cup, Vanilla essence - 1/2 tbsp., Mix Fruit Jam - 2 tbsp.
		Preheat at 200 °C with convection function. Grease and dust Square cake tin of 8", Sieve flour with baking powder & Soda. In a bowl add condensed milk & butter, beat well, add refined flour, essence & for spoon dropping consistency. Place the butter paper at the bottom of the tray & pour the batter on it. Put it into low rack. After preheating, select menu and cook. Remove this cake on another butter paper & spread mix fruit jam over it. Roll it & cut slices.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 76 2015-01-16 6:50:46

Food		Serving size	Ingredients
29	Victoria Sponge Cake	450 -500 g	Refined flour - 170 g, Margarine - 170 g, Egg – 3 ea, Powder Sugar - 170 g, Baking Powder - 1 1/2 tbsp., Milk - 1/2 cup, Vanilla essence - 1 tbsp.
		Preheat at 200 °C with convection mode. Grease and dust 9" cake tin, Sieve flour with baking powder. Cream butter & sugar until light & fluffy. When the mixture is light & creamy, add the egg, one at a time, beating each time thoroughly. If the mixture curdles while adding the egg, add a little flour before adding the next egg. Finally fold the flour & add the milk until the mixture forms a dropping consistency. Add the vanilla essence. Mix well. Pour the mixture into the prepared tin. Put it into low rack. After preheating, select menu and cook.	

A6 : Continental (Veggie)

Food		Serving size	Ingredients
1	Vegetable Pasta	200-250 g	Pasta - 200 g, Oil - 1 tbsp., Grated Cheese – 3 tbsp., Pasta Sauce, Spring Onion, Water as per your taste, Salt as required.
		In microwave safe bowl add pasta and water and cook. When beep, strain Pasta and mix with all the ingredients and then press start. Serve hot.	
2	Baked Vegetables	350-400 g	Half boiled vegetables (carrot, cauliflower, French beans - cut into small pieces, sweet corn & green peas etc.) - 300 g, Plain flour - 2 tbsp., Butter - 2 tbsp., Milk - 2 cups, Water - 1/2 cup, Grated cheese - 5 tbsp., Salt, sugar, pepper as per your taste.
		In microwave safe glass dish take butter, vegetables, plain flour, milk, water, salt, sugar and pepper, mix well and cook. When beep, mix it well & spread grated cheese on it. Put the dish on high rack and press start. Serve hot.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 77 2015-01-16 6:50:46

Cooking Smart

Food		Serving size	Ingredients
3	Cheese Cabbage Rice	350-400 g	Soaked rice - 1 cup, Cabbage - 50 g (chopped), Capsicum – 1 ea (chopped), Corn - 50 g, Grated cheese - 100 g, Chopped coriander - 2 tbsp., Water - 3 cup, Black pepper powder - 1/4 tbsp., Salt & Sugar as per your taste, Butter - 2 tbsp.
		In microwave safe glass bowl take butter, rice, chopped cabbage, chopped capsicum, corn, black pepper powder, salt, sugar, mix well and cook. When beep, add all other ingredients and press start.	
4	Vegetable Pizza	200-250 g	Pizza Base - 100 g., Pizza toping - 3 tbsp., Mixed vegetables (Tomato, Capsicum, Onion) - 1 cup, Grated Cheese - 1/2 cup, Chilli Flakes as per your taste, Oregano for seasoning.
		Preheat at 200 °C with convection mode. Add pizza toping mixed vegetable and cheese on pizza base, and put the pizza on low lack. After preheating, select menu and cook. Serve with oregano and chilli flakes on top.	
5	Cheese Straw	200 g	Refined flour - 100 g, Grated cheese - 25 g, Butter-50 g, Cold water as required, Pepper powder - 1/4 tbsp., Baking powder - 1/8 tbsp., Chilli powder - 1/2 tbsp., Salt - 1/4 tbsp.
		Preheat at 180 °C with convection mode. Sieve refined flour, pepper powder, baking powder, chilli powder, salt. In a bowl maida, butter, cheese & rub it with finger chips till it resembles bread crumbs. Add little cold water to make soft dough. Roll it in 1/2 cm. roti and cut thin strips, twist them & put on the baking tray. Put them on low rack. After preheating, select menu and cook.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 78 2015-01-16 6:50:46

Food		Serving size	Ingredients
6	Corn & Potato Baked	300-350 g	Boiled sweet corn - 100 g, Boiled Potatoes – 2 ea, Finely chopped onion - 1 ea, Finely chopped green chilli - 2 ea, Grated cheese - 4 tbsp., White sauce - 1 cup, Fresh cream - 2 tbsp., Butter – 2 tbsp., Salt & Pepper as per you taste.
		In microwave safe glass bowl take butter, onion, green chilli and cook. When beep, add white sauce, chopped potatoes, sweet corn, fresh cream, salt, pepper, mix it well and sprinkle cheese. Put it on high rack and press start. Serve hot.	
7	Macaroni Hot Pot	250-300 g	Shell Macaroni - 200 g, Chopped Onion - 2 ea, Chopped capsicum - 1 ea, Chopped Tomato - 2 ea, Chopped Garlic - 1 tbsp., Red chilli powder - 1/2 tbsp., One small can baked beans - 200 g, Tomato ketchup - 6 tbsp., Grated cheese - 4 tbsp., Butter - 1 tbsp., Salt as per your taste, Oil - 1 tbsp., Water - 4 cups.
		In microwave safe glass bowl add shell macaroni, oil, water and cook. When beep, drain & keep a side. In another bowl, add butter, salt, onion, capsicum, tomato, garlic cloves, chilli powder, cheese, baked beans and press start. After cooking, add macaroni, mix it well and serve hot.	
8	Macaroni Supreme	300-350 g	Macaroni - 200 g, White sauce - 2 tbsp., Chopped Parsley - 4 tbsp., Nutmeg powder - 1 pinch, Oregano - 1/2 tbsp., Grated cheese - 50 g, Chopped tomato - 1 ea, Butter - 1 tbsp., Oil – 1 tbsp., Salt & pepper as per your taste.
		In microwave safe glass bowl add shell macaroni, oil, water and cook. When beep, drain & keep a side. In another bowl add butter, salt, nutmeg powder, oregano, parsley, white sauce, mix well. Add macaroni, cover with cheese and press start.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 79 2015-01-16 6:50:46

Cooking Smart

Food		Serving size	Ingredients
9	Mushroom Gratin	500-550 g	Mushrooms quartered (cut into 4 pieces each) - 200 g, Oil or butter - 2 tbsp., Maida(flour) – 2 tbsp., Salt - 1 tsp., Pepper - 1 tsp., Rum or sherry (optional) - 1 tbsp., Cream - 100 g (1/2 cup), Water - 1/2 cup, Some chopped celery or coriander leaves for garnishing.
		In microwave safe plate butter, maida and cook. When beep, add all other ingredients, mix well and press start. Sprinkle chopped celery or coriander and serve hot.	
10	Noodles	150-300 g	Noodles – 300 g, Oil - 3 tbsp., Vinegar - 1 tbsp., Soya Sauce - 1 tbsp., Chilli Sauce - 1 tbsp., Mix vegetables - 1 cup (Cabbage, Carrot, Capsicum, French, Beans, etc)
		In microwave safe bowl take noodles, water, oil and salt and put the bowl in the oven and cook. When beeps, strain noodles and pour cold water over it. In the bowl, put some oil and finally chopped vegetables, add vinegar, soya sauce, chilli sauce, MSG salt and paper to taste and 1/4 cup water and After that put the bowl in the oven and cook again. Add noodles and mix well.	
11	Noodles with Tomato and Cheese sauce	400-450 g	Ribbon noodles - 250 g, Tomato sauce - 1/2 cup, Pizza sauce - 1/2 cup, Cheese sauce - 1 cup, Oil - 2 tbsp., Grated cheese - 2 tbsp., Salt, sugar & pepper as per your taste, Fresh Cream – 2 tbsp., Oregano - 1/2 tbsp., Water - 4 cups.
		In microwave safe glass bowl add noodles, oil and cook. When beep, drain & keep a side. In another bowl, add tomato sauce, pizza sauce, cheese sauce, fresh cream, salt, sugar & pepper, mix it well and add boiled noodles, sprinkle cheese and press start. Serve hot.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 80 2015-01-16 6:50:46

Food		Serving size	Ingredients
12	Nutrition Noodles	500-550 g	Boiled Rice Noodles - 200 g, Oil - 1 tbsp., Garlic paste - 2 tbsp., Chopped Spring Onions - 1/4 cup, French Beans - 1/4 cup, Carrot Julian - 1/4 cup, Sliced Mushrooms - 1/4 cup, Blanched Bean Sprouts - 1/4 cup, Roasted Peanuts - 1/4 cup, Soya Sauce - 2 tbsp, Sugar - 1 tbsp, Lemon Juice - 1 tbsp., Salt - to taste, Black Pepper - to taste
		Mix all in a glass bowl except lemon juice. Cook and add lemon juice to serve.	
13	Garlic Bread	300-400 g	Bread(French) - 3 slices, Butter - 3 tbsp., Garlic - 2 tbsp., Grated cheese - 3 tbsp., Salt, Pepper, Oregano, Chilli flakes as per taste.
		Preheat at 200 °C with convection mode. Mix butter, garlic, salt, pepper, oregano and make a paste. Apply this paste on both sides of the bread and sprinkle grated cheese and chilli flakes. Put these breads on metal tray on low rack. After reheating, select menu and cook.	
14	Pasta	400-450 g	Penne Pasta - 200 g, Chopped onion - 2 tbsp., Chopped garlic - 2 tbsp., Chopped spinach - 75 g, Cream - 1 cup, Grated cheese - 3 tbsp., Butter - 2 tbsp., Nutmeg Powder - 1 pinch, Oregano - 1/2 tbsp., Salt & pepper as per your taste, Oil – 1 tbsp., Water - 3 cups
		In microwave safe glass bowl take pasta, water, oil and When beep, drain the water & keep a side. In another bowl add butter, chopped onion, chopped garlic, spinach, cream, nutmeg powder, salt, pepper powder, oregano, mix it well and press start. After done pasta & cheese, mix it well and serve hot.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 81 2015-01-16 6:50:46

Cooking Smart

Food		Serving size	Ingredients
15	Pasta in Pesto Sauce	400-450 g	Fussily Pasta - 200 g, Oil - 1 tbsp., Cream – 1 cup, Grated cheese - 3 tbsp., Butter - 2 tbsp., Oregano - 1/2 tbsp., Salt & pepper as per your taste, Olive Oil - 1 tbsp., Pesto Sauce - 4 tbsp., Water - 3 cups.
		In microwave safe glass bowl take Pasta with water, oil and cook. When beep, drain the water & keep a side. In another bowl add butter, olive oil, pasta, cream, salt, pepper powder, oregano, cheese, pesto sauce. Mix it well and press start. Serve hot.	
16	Potato Dumpling	200-250 g	Boiled & Grated Potatoes - 2 ea, Grated Paneer - 2 tbsp., Chopped Spinach - 1/2 cup, Chopped Green Chilli - 1 tbsp., Maida - 2-3 tbsp., Baking Powder - 1 pinch, Nutmeg Powder - 1 pinch, Salt & Pepper as per your taste, Butter - 1 tbsp., Chopped Garlic - 1 tbsp., Pizza Sauce - 1/2 cup, Grated Cheese - 3 tbsp.
		Mix grated potatoes, paneer, spinach, green chilli, maida, baking powder, nutmeg powder, salt & pepper together and make 10-12 balls from it, place them in Glass bowl and cook. When beep, in other Glass bowl take butter, chopped garlic, steamed balls, cheese, pizza sauce, mix well and press start.	
17	Risotto Rice	450-500 g	Basmati Rice (soaked) - 150 g, Spinach (chopped) - 100 g, Butter - 3 tbsp., Chopped onion - 2 ea, Chopped Garlic - 2 tbsp., Grated cheese - 3 tbsp., Salt & Pepper as per your taste, Water - 300 ml.
		In microwave safe glass bowl take butter, onion, garlic and cook. When beep, add spinach (chopped) soaked rice, water, salt & pepper and mix well. Cover and press start. Garnish with grated cheese and serve hot.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 82 2015-01-16 6:50:46

Food		Serving size	Ingredients
18	Sun Dried Tomato Risotto	400-500 g	Rice - 1 cup, Garlic - 2 cloves, Onion - 1 (chopped), White wine - 1/2 cup, Seasoning cube - 1 cup, Broccoli - 1 cup, Sun dried tomatoes - 1/4 cup, Oregano - 1 tbsp., Chilli Flakes - 1 tbsp., Grated Cheese - 1/4 cup, Cream - 4 tbsp., Butter - 2 tbsp., Salt - to taste.
		Add everything and cook.	
19	Vegetable aa'la Kiev	550-600 g	Mix vegetable (cauliflower, peas, cabbage : cut into long pieces 18-20) - 350 g, French beans cut into 1 piece, Carrots - 2 (medium size, cut into 1 piece), Celery - 2 (chopped fine), Capsicums (cut into 1/4" pieces) - 2, Milk - 1/2 cup, Maida – 2 tbsp., Pepper - 1 tbsp., Mustard powder - 1 tbsp., Salt - 1 tbsp., Grated cheese (Amul) - 4 tbsp.
		In microwave safe glass bowl mix vegetable, cauliflower, peas, carrots, celery and French beans & add 2-3 tbsp. water, cover and cook. When beep, add all ingredients and press start. Add grated cheese. Garnish with parsley or coriander.	
20	Vegetable Chowmain	400-450 g	Noodles - 200 g, Water - 2 cups, Mix Vegetables - 100 g, Soya Sauce, Chilli Sauce, Viengar, Salt & Pepper as per your taste, Oil as required.
		In microwave safe glass bowl take noodles and 2 cups water and cook. When beep, drain all the water from it & keep noodles a side. In other glass bowl take oil & vegetables and press start. After done add all ingredients with noodles mix well & serve hot.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 83 2015-01-16 6:50:46

Cooking Smart

Food		Serving size	Ingredients
21	Vegetable in Thai curry	500-600 g	For green paste : Green chillies - 6-8, Spring onions - 3 ea (chopped along with the green part), Lemon grass leaves - 4 (optional), Ginger - 2" piece, Coriander leaves - 3 tbsp., For main dish : Coconut milk - 1 1/2 cups, Salt - 1 1/2 tbsp., A tiny piece of jaggery, Coriander powder - 1 tbsp., Cumin powder - 1 tbsp., Oil - 2 tbsp., Chopped mix vegetable (carrot, cabbage, peas) - 1 cup.
		In grinder prepare green paste. Churn grated one coconut in mixer. In glass bowl add vegetables, oil and cook. When beep, add salt jaggery and coconut milk. Mix well & press start.	
22	Vegetable O' Gratin	500-550 g	Vegetables (carrot, cauliflower, peas, French beans : cut into bite size pieces) - 300 g, Oil or butter - 2 tbsp., White sauce - 1 cup, Pepper – 1 tbsp., Cream - 100 g (1/2 cup), Water - 1/2 cup, some chopped celery or coriander leaves for garnishing.
		In microwave safe glass bowl butter, mix vegetables, water and cook. When beep, add all other ingredients and press start. Sprinkle chopped celery or coriander and serve hot.	

A7 : Veggies & Kebabs (Veggie)

Food		Serving size	Ingredients
1	Aloo (Potato) Masala	450-500 g	Chopped Aloo (potato) - 300 g, Onion - 1 ea (Chopped), Tomato - 1 ea (Chopped), Ginger Garlic paste - 1 tbsp., Coriander powder - 1 tbsp., Cumin powder - 1/2 tbsp., Garam Masala - 1/2 tbsp., Oil - 2 tbsp., Red chilli powder, Turmeric powder, salt as per your taste, Chopped coriander leaves,1 cup of water.
		In microwave safe glass bowl take oil, chopped onion, ginger garlic paste, chopped tomato, chopped potato. Mix well and cook. When beep, add chopped potato, powder masala, 1 cup of water, mix it well and press start. Garnish with coriander leaves.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 84 2015-01-16 6:50:46

Food		Serving size	Ingredients
2	Aloo Ghobi	300-400 g	Cut Potatoes - 200 g, Cut Cauliflower - 200 g, Cut Tomatoes - 100 g, Oil - 2 tbsp., Turmeric powder, Coriander powder, Red chilli powder, Cumin seeds, Salt, Garam masala, Water as per your taste.
		In microwave safe glass bowl take oil, potatoes, cauliflower. Mix well and cook. When beep, add tomatoes, other ingredients, water and then press start.	
3	Aloo Poshto	400 g	Boiled potatoes - 2 cups, Poppy seeds - 2 tbsp., Dry red chillies - 3, Turmeric powder- 1/4 tbsp, Oil - 2 tbsp, Salt - to taste
		Add everything in microwave safe glass dish and cook.	
4	Aloo Methi	150-200 g	Aloo (Boiled) - 2 ea, Methi - 1 bunch, Green chillies - 2-3 ea, Oil - 2 tbsp., Salt, turmeric, Mustard seeds, Cumin as required
		In microwave safe bowl take oil, mustard, cumin, green chillies and cook. When beep, add methi leaves, turmeric, salt and mix well. Press start. After done, add boiled aloo and mix well.	
5	Corn, Simla Mirch Rice	400-500 g	Soaked Rice 200 g, Corn 50 g, Chopped Simla Mirch - 1 ea, Oil - 2 tbsp., Black cardamom - 2 or 3 ea, Cumin seeds - 1/2 tbsp., Onions - 2 ea (Chopped), Green chilli & salt as per your taste
		In microwave safe glass bowl take oil, black cardamom, cumin seeds, chopped onions, green chilli & salt, soaked rice and cook. When beep, add water and salt. Mix well and cover and then press start.	
6	Dal Tadaka	400-500 g	Boiled Arhar Dal - 200 g, Water - 300 g, Oil - 2 tbsp., Cumin - 1 tbsp., green Chillies - 2-3 ea, Curry Leaves - 5-6 ea, Salt, coriander, Cumin Powder, Turmeric, Asafetida, Kasoori methi, Lemon juice as per your taste.
		In microwave safe bowl take dal, water, turmeric, asafetida. Cover and cook. When beep, take oil, cumin, chopped green chillies, curry leaves, salt, coriander, cumin powder, kasurimethi, lemon juice, water and then press start. Garnish with tomato.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 85 2015-01-16 6:50:46

Cooking Smart

Food		Serving size	Ingredients
7	Dosa Sabji	400-500 g	Boiled potato peeled & chop 300 g., Chopped Onion 2 Nos., Green chilli salt, turmeric powder as per your taste, Oil 2 tbsp., Mustard Seeds, Cumin seeds, Curry leaves for tempering.
		In microwave safe glass bowl take oil, mustard seeds, cumin seeds, curry leaves, green chilli, turmeric powder, onion and cook. When beep, mix it well and add chopped potato. Mix it well again and press start. Garnish with coriander leaves.	
8	Vegetable Hariyali	300-320 g	Carrot - 1/4 cup, French Beans - 1/4 cup, Cauliflower - 1/4 cup, Peas - 1/4 cup, Baby Corns - 1/4 cup, Coriander - 1/2 cup, Garlic - 1 tbsp., Green Chillies - 1 tbsp, Coconut Milk - 1/2 cup, Milk - 2 tbsp., Butter - 1 tbsp, Oil - 1 tbsp, Lemon Juice - 1/2 tbsp, Salt - to taste, water- 1 1/2 cup
		In a bowl add vegetables and water then cook. When beep add all other ingredients, mix all the ingredients except salt & lemon and cook again. Add lemon & salt at serving time	
9	Jeera Aloo	400-500 g	Half boiled potatoes 400 g (cut into finger chips), Cumin seeds - 1 tbsp., Turmeric Power - 1/4 tbsp., Red Chilli Powder - 1 tbsp., Oil - 2 tbsp., Salt as per your taste, Chopped Coriander Leaves – 1 tbsp.
		In microwave safe glass bowl take oil, cumin seeds and cook. When beep, add all ingredients and then press start. Garnish chopped coriander and serve hot.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 86 2015-01-16 6:50:46

Food		Serving size	Ingredients
10	Kadhi Pakoda	400-500 g	Ghee - 2 tbsp., Gram Flour - 3 tbsp., Curd – 200 g, Water - 300 ml, Salt, Cumin, Green Chilli, Ginger, Curry Leaves as per your taste, Gram flour for Pakoda - 100 g, Red Chilli powder, Turmeric, Ajwain, Salt as per your taste.
		In bowl add curd, gram flour, turmeric, chilli and water mix well keep aside. In bowl take gram flour and add salt, ajwain, red chilli powder, little oil to it and make soft dough and make small ball form it. In another microwave safe glass bowl add ghee, cumin, curry leave, dough balls, green chilli, ginger. Mix well and cook. When beep, add kadhi mixture to prepared ball dough and then press start. Serve hot with rice.	
11	Karela Masala	300-400 g	Karela (Cut small Pieces) - $^{8}/_{10}$, Onion Grind – 2 ea, Tomato Puree - 2 ea, Ginger, Garlic Past – 2 tbsp., Coriander Powder, Cumin Powder, Turmeric Powder, Red chilli powder, Garam Masala, Salt as per your taste, Oil - 3 tbsp., Cream - $^{1}/_{4}$ Cup, Water - $^{1}/_{2}$ Cup.
		In microwave safe bowl take oil, onions and cook. When beeps, add ginger garlic paste, karela pieces and all the spices, add tomato puree, half cup water, cream with cover and then press start. Serve hot with rice.	
12	Kashmiri Aloo	300-400 g	Small peeled Potato - $^{8}/_{10}$, Onion Grind – 2 ea, Tomato Puree - 2 ea, Ginger, Garlic Paste - 2 tbsp., Coriander Powder, Cumin Powder, Turmeric Powder, Red chilli powder, Garam Masala, Salt as per your taste, Oil - 3 tbsp., Cream - $^{1}/_{4}$ Cup, Water - $^{1}/_{2}$ Cup.
		In microwave safe bowl take water, prick potatoes and cook. When beeps, add oil, onions, ginger-garlic paste, all other ingredients and press start.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 87 2015-01-16 6:50:46

Cooking Smart

Food		Serving size	Ingredients
13	Lazeez Bhindi	400-500 g	Bhindi (Cut into pieces) - 400 g, Onion (Chopped) - 2 ea, Tomato (Chopped) - 2 ea, Ginger Garlic Paste - 2 tbsp., Coriander Powder, Cumin Powder, Turmeric, Red Chilli Powder, Garam Masala, Salt as per your taste, Oil as required, Cream - 2 tbsp.
		In microwave safe glass bowl take oil, chopped onion, ginger garlic paste and cook. When beep, add powder masala, chopped tomato, bhindi, salt, cream and press start.	
14	Lemon Rice	400-500 g	Soaked Rice - 150 g., Mustard seeds - 1/2 tbsp., Urad dal - 1/2 tbsp., Grated ginger - 1 tbsp., Roasted Daria - 1 tbsp., Dry red chilli – 2, Curry leaves – 7-8, Turmeric powder - 1/2 tbsp., Lemon juice - 1 tbsp., Oil - 2 tbsp., Salt as per your taste, Chopped coriander - 1 tbsp., Water - 350 ml.
		In microwave safe glass bowl take oil, mustard seeds, urad dal, grated ginger, roasted daria, dry red chilli, curry leaves, turmeric powder, lemon juice, salt, soaked rice and cook. When beep add water and salt, mix it well, cover it and press start. Garnish with chopped coriander & serve hot.	
15	Mixed Masala Vegetables (South Indian Style)	400-500 g	Mix Vegetables (yam, custer beans, white ash guard, white pumpkin, red pumpkin, raw banana, carrots) - 400 g(peeled and cut), 2” pieces fresh coconut - 1 cup, Green Chilli - 2-3 ea, Cumin - 1/2 tbsp., Curry Leaves - 7-8 ea, Turmeric - 1/4 tbsp., Curd - 1/4 cup, Coconut oil - 1 tbsp., Salt and Sugar as per taste.
		Make paste of coconut, green chill and cumin with little water and keep aside. In microwave safe take all the vegetables with some water and cook. When beep take coconut oils, curry leaves, turmeric. Mix well and press start. After done add curd, paste of coconut and mix well.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 88 2015-01-16 6:50:47

Food		Serving size	Ingredients
16	Mutter Paneer	400-500 g	Boiled Mutter - 100 g, Paneer - 200 g, Onions – 2 ea (paste), Tomato - 2 ea (puree), Garlic-ginger paste - 1 tbsp., Oil - 2 tbsp., Red chilli powder, Garam masala, Fresh Cream, Salt, Turmeric, Sugar, Kasoori methi, Coriander as per your taste, Cream - 2 tbsp.
		In microwave safe bowl add oil, onions and ginger-garlic paste and cook. When beep add tomato puree, cream, salt, turmeric, sugar, boiled mutter, paneer, kasoori methi (except masala) and then press start.	
17	Palak Paneer	400-500 g	Palak Leaves (Spinach) (Boiled & Grinded) – 300 g, Onion (Chopped) - 2 ea, Tomato (Chopped) – 2 ea, Ginger Garlic Paste - 2 tbsp., Paneer – 150 g, Oil - 3 tbsp., Garam Masala, Coriander, Cumin Powder, Salt, Fresh Cream as per your taste.
		In microwave safe glass bowl take oil, chopped onion, ginger garlic paste and cook. When beep add tomato and all the masala, palak paste, paneer and cream. Mix it well and press start.	
18	Kele ki subzi	150-200 g	Raw Banana - 2, oil - 1 tbsp., grated fresh coconut - 2 tbsp., mustard seeds - 1/2 tbsp, turmeric - 1/2 tbsp, red chilli powder - 1/4 tbsp, salt to taste, water- as required, lemon juice for taste
		In a microwave safe glass bowl add peeled and sliced raw banana, mustard seeds, oil and turmeric then cook. When beep, add grated coconut, red chilli powder and water and cook again. Serve hot with lemon juice.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 89 2015-01-16 6:50:47

Cooking Smart

	Food	Serving size	Ingredients
19	Sambhar	400-500 g	Boiled Arhar Dal / Red Gram - 100 g, Oil - 2 tbsp., Onion – 1 ea (chopped), Tomato – 1 ea (Chopped), Mix vegetables (drumsticks, ghia/ bottle gourd, red pumpkin, brinjal, ladies finger) - 1 cup, Mustard Seeds - 1 tbsp., Asafetida - 1/4 tbsp., Tamarind pulp, Cumin seeds, Green chilli, Sambhar masala, Salt as required.
		In microwave safe bowl boiled dal, turmeric powder, onions, green chillies, tomatoes, mixed vegetables and add some water. Cover and cook. When beep, add oil, safetida, cumin, curry leaves, red chillies, sambhar masala, tamarind pulp, salt, water and press start.	
20	Khumb Ki Subzi	200-225 g	Sliced Mushroom - 1 cup, Milk - 1 tbsp., Curds - 2 tbsp., Corn-flour - 1/2 tbsp, Cloves - 2, Cardamoms - 2, Chopped green Chillies - 1/2 tbsp, Chilli powder - 1/4 tbsp, Garam masala - 1/4 tbsp, Salt to taste, Oil - 1 tbsp.
		Add all in a bowl and cook.	
21	Shahi Paneer	700 -750 g	Cottage Cheese - 100 g, Tomato Puree - 2 tbsp., Pure Ghee - 1 1/2 tbsp., Garam Masala - 1/2 tbsp., Green Cardamom Powder - 1/4 tbsp., Cumin Seeds - 1/2 tbsp., Salt - to taste, Tomato ketchup - 2 tbsp., Fresh Cream - 1 tbsp., Dry Fenugreek leaves - 1/4 tbsp., Water - 6 tbsp.
		Cut cottage cheese in 1 inch cubes add all the ingredients mix well, cook and serve hot with assorted Indian bread.	
22	Steamed Vegetables	200 g	Mix Vegetable (Cauliflower, Carrot, Capsicum Muter Corn, French beans : Cut in small pieces) - 200 g, Sugar, Pepper powder, Salt as per your taste, Water - 3 cups.
		In microwave safe glass bowl take vegetables and some water. Drain water and in another bowl take cooked vegetables, sugar, paper powder, salt. Mix well and serve hot.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 90 2015-01-16 6:50:47

Food		Serving size	Ingredients
23	Stuffed Tomato	200-300 g	Tomato - 4 ea, Onion Chopped) – 1 ea, Paneer - 1/2 cup, Coriander, Cumin Powder, Salt & Sugar as per your taste, Butter - 1 tbsp.
		Cut tomatoes and scoop out the pulp to have plain tomato cups. Grate paneer then mix coriander, cumin powder and stuff the mixture with tomatoes. In microwave safe glass bowl add butter, chopped onions, tomatoes and cook.	
24	Tamarind Rice	500-550 g	For the Masala: Split Bengal gram - 1 1/2 tbsp. (roasted), Split Black Gram - 1 1/2 tbsp.(roasted), Coriander Seeds - 1 1/2 tbsp., Red Chilli - 3-4 ea, Sesame Seeds - 2 tbsp (grind to fine powder Other ingredients: Oil - 1 tbsp., Peanuts - 1/2 cup (roasted), Split Bengal Gram - 1/2 tbsp. (roasted), Split Black gram - 1/2 tbsp, Curry leaves - 10, Asafoetida - 1 pinch, Turmeric - 1/4 tbsp., Tamarind Pulp - 1/2 cup, Rice - 1 1/2 cup, Salt - to Taste, water - 2 1/2 cups
		In a microwave safe glass bowl add masala, oil, rice and cook. When beep, add all other ingredients and cook again. Serve hot.	
25	Vegetable Biryani	400-500 g	Soaked Basamati Rice 200 g, Water - 400 ml, Ghee - 2 tbsp., Cloves, Cinnamon, Black pepper, Cardamom - 2 pieces, Salt & Sugar as per your taste, Mixed vegetables(cauliflower, peas, French beans & carrot (chopped) - 1 cup.
		In microwave safe glass bowl add ghee, vegetables, all masalas and soaked basamati rice, mix it well and cook. When beep, add water, salt & sugar. Cover it and press start. Serve hot.	
26	Sukhi Moong Dal	300-400 g	Moong dal - 150 g, Onion(chopped) - 2 ea, Water - 1 cup, Ginger garlic paste, salt, turmeric powder, Chilli garam masala, coriander powder, cumin powder & pepper powder.
		In microwave safe glass bowl take oil, onion and ginger-garlic paste and cook. When beep add moong dal and all other ingredients with water and press start.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 91 2015-01-16 6:50:47

Cooking Smart

Food		Serving size	Ingredients
27	Stuffed Brinjals	300-350 g	Small brinjals – 250 g, chopped Onion - 1 small, ginger garlic Paste - 1 tbsp., Red chilli powder - 1/2 tbsp., Coriander powder - 1 tbsp., Aamchur powder - 1/2 tbsp., Turmeric - 1/2 tbsp., Garam masal - 1/4 tbsp., oil - 2 tbsp., Tomato Puree - 1/4 cup, salt to taste Fresh coriander - 1 tbsp.
		Slit the brinjals from middle and keep aside. In a small bowl add onion, ginger garlic paste, and dry spices, mix well and stuff it in brinjals. Place the brinjals in a microwave safe glass bowl and add tomato Puree, salt to taste in puree and cook. sprinkle fresh coriander Serve	
28	Veggie Idli	15 to 20	Semolina - 100 g, Curd - 200 g, Capsicum - 1/4 Cup (fine chopped), Onion - 1/4 Cup (fine chopped), Tomatoes - 1/4 Cup (Fine chopped), Salt - to taste, Regular Eno - 1 1/2 tbsp., Curry Leaves - 3 to 4, Mustard Seeds - 1/2 tbsp., Oil - for greasing, Water - for steaming
		Mix all the ingredients in a bowl, make the batter of dropping consistency. Grease the moulds and fill with batter. Pour 1/2 cup water in rice container and place the idli stands. Cook and serve hot with coconut chutney.	
29	Aloo Tikka	400-500 g	Baby Potato (peeled) - 400 g, Curd - 1/2 cup Ginger garlic paste - 1/2 tbsp., Coriander powder, cumin powder, red chilli powder, kasoori methi, salt & oil as per your test.
		Take peeled aloo, add curd, ginger garlic paste, other spices and salt. Mix them well and put in metal tray on high rack. Sprinkle oil and cook. When beep, turn potato and press start. Serve hot.	
30	Saucy Tofu Tikka	250 g	Tofu - 250 g, Lemon Juice - 2 tbsp., Mix herbs - 2 tbsp, Orange Food colour - one pinch, Salt - to taste, Garlic paste - 1 tbsp.
		Marinate Tofu with all the ingredients for half an hour and cook on greased crusty plate and place it on the high rack.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 92 2015-01-16 6:50:47

Food		Serving size	Ingredients
31	Harabhara Kabab	300-400 g	Boiled Potato (mashed) - 200 g, Mix vegetable (mashed) - 100 g, Ginger garlic paste - 1 tbsp., Chilli paste - 1 tbsp., Salt, Garam masala, Oil and bread crump's as required.
		Mix all the ingredients and make cutlets in desired shape. Place cutlets on metal flat dish, keep this on high rack and cook. When beeps, turn the cutlets and press start. Serve with sauce.	
32	Yam Kebabs	4 servings	Yam - 1 1/2 cup, Split Bengal gram - 1/2 cup (soaked), Ginger - 1 tbsp. (chopped), Green chillies – 2 (chopped), Onion - 1 (chopped), Salt to taste, Gram flour - 2 tbsp., Coriander - 2 tbsp.
		Pressure cook together yam and split bengal gram until cooked. Strain and mash in a bowl and add all the ingredients and make rolls. Place them over a greased crusty plate and place it over high rack and cook and serve hot.	
33	Paneer Tikka	250-300 g	Paneer - 200 g, Marinate : Hung Curd - 4 tbsp., Ginger Garlic Paste - 1 1/2 tbsp., Red Chilli Powder, Garam Masala as per your taste, Lemon Juice - 1 tbsp., Edible Red Color - 1 pinch, Oil – 1 tbsp.
		Mix all the ingredients of marinate thoroughly. Add paneer pieces and keep it for 2 hrs in a refrigerator. Keep the pieces in metal tray on high rack. Apply little oil on it and cook. When beep, turn the pieces and then press start. Serve hot with chutney.	
34	Stuffed Mushroom	200-250 g	Mushroom - 150 g, White sauce - 4 tbsp., Grated cheese - 2 tbsp., Salt and pepper powder as per your taste, Butter - 2 tbsp.
		In microwave safe glass bowl add butter, mushrooms and cook. When beep, cover the mushrooms with white sauce, sprinkle cheese, salt, pepper powder and transfer it on high rack and press start.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 93 2015-01-16 6:50:47

Cooking Smart

Food		Serving size	Ingredients
35	Tandoori Gobhi	250-300 g	Gobhi (Cut big flowers) - 200 g, Marinate : Hung Curd - 4 tbsp., Ginger Garlic Paste - 1 1/2 tbsp., Red Chilli Powder, Garam Masala as per your taste, Lemon Juice - 1 tbsp., Edible Red Color – 1 pinch, Oil - 1 tbsp.
		Mix all the ingredients of marinate thoroughly. Add gobhi pieces and keep it for 2 hours in a refrigerator. Keep the pieces in metal tray on high rack. Apply little oil on it and cook. When beep, turn the pieces and press start. Serve hot with chutney.	
36	Vegetable Kebab	8 Kebabs	Boiled vegetables - Potato, Cauliflower, Carrot, Green peas - 100 g, Water - 3 tbsp., Cornflour – 1-2 tbsp., Bread crumbs - 1 tbsp., Ginger/Garlic paste - 1/2 tbsp., Chilli paste - 1/2 tbsp., Garam Masala - 1/4 tbsp., Lemon juice, salt, sugar as per your taste.
		Mix boiled vegetables and strained bengal gram, ginger-garlic paste, red chilli powder, garam masala, coriander-cumin powder, salt, bread crumbs, coriander leaves together. Apply little oil to your palms and shape as desired like tikki balls and roll over with corn flour. Cutlet rolls, brush with little oil. Keep metal tray on high rack. Place kababs on it and cook. When beep, turn kababs and press start. Serve it with chutney and salads.	

A8 : Soups & Snacks (Non-Veggie)

Food		Serving size	Ingredients
1	Chicken Chowmein Soup	400-450 g	Noodles - 200 g, Water - 2 cups, Boiled Boneless Chicken - 100 g, Soya Sauce, Chilli Sauce, Vinegar, Salt & Pepper as per your taste, Oil as required
		In microwave safe glass bowl take noodles and 2 cups water and cook. When beep, drain all the water from it and keep noodles a side. In other microwave safe glass bowl take oil and boneless chicken and press start. After done add all ingredients with noodles mix well and Serve hot.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 94 2015-01-16 6:50:47

Food		Serving size	Ingredients
2	Chicken Corn soup	450-500 g	Boneless Chicken - 100 g, Crushed Corn - 50 g, Ginger Paste – 1 tbsp., Garlic Paste – 1 tbsp., Salt & Pepper Powder as per your taste, Corn Flour Paste - 2 tbsp. (dissolve in 1/2 cup of water), Oil - 2 tbsp., Water - 300 ml
		In microwave safe glass bowl add oil, chicken in small pieces, crushed corn, ginger paste, garlic paste, corn flour paste & water, mix it well and cook. Serve hot.	
3	Chicken Hot & Sour Soup	350-400 g	Chicken - 100 g (cut into 2-3 pieces), Water – 4 cups, Salt as per your taste. Other ingredients : Oil - 1 tbsp., Crushed garlic - 3/4 tbsp., Red chilli paste - 1/2 tbsp., Chopped cabbage - 2 tbsp., Grated carrot - 2 tbsp., 1 Chicken soup cubes crushed, Sugar - 1 tbsp., Pepper - 1/4 tbsp., Soya sauce - 1/2 tbsp., Tomato ketchup - 1 tbsp., White vinegar - 1 tbsp., Corn flour (dissolve 1/4 cup of water) - 4 tbsp.
		In microwave safe glass bowl take chicken, water, salt and cook. When beep, add all other ingredients and press start. Serve hot.	
4	Chicken in Barley Soup	600-700 g	Chicken pieces - 200 g, Barley - 1/2 cup, Bay leaf - 1 ea, Crushed peppercorns - 5-6 ea, Chopped onion - 1 ea, Celery stick - 2 tbsp., Butter – 2 tbsp., Salt and pepper powder as per your taste, Corn flour - 1 tbsp. (dissolve in 1/2 cup of water), Water - 6 cups, Chopped parsley - 1 tbsp. for garnish
		Soak the barley in 2 cups of water for 2 hours. In microwave safe deep glass bowl, take barley, chicken, onion and press start. When beep, add all other ingredients, mix it well and press start. Serve hot with chopped parsley.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 95 2015-01-16 6:50:47

Cooking Smart

Food		Serving size	Ingredients
5	Chicken in Nuddle Soup	550-600 g	Noodles - 200 g, Boneless Chicken – 200 g, Water - 4 cups, Fresh red chillies - 2 ea (sliced), Soya sauce - 2 tbsp., Chopped onion - 1 ea, White pepper powder& salt as per your taste, Fresh basil leaves - 10-12, Chopped Coriander leaves - 2 tbsp., Chopped spring onion - 2 tbsp., Sugar as per your taste, Oil - 2 tbsp.
		In microwave safe glass bowl add chicken, onion, oil, 1 cup of water and cook. When beep, add all other ingredients and press start. Serve hot, garnish with coriander leaves and spring onion.	
6	Chicken Mainchaw Soup	450-500 g	Boneless Chicken - 150 g, Ginger, Garlic, Green Chilli - 1 tbsp. (small pieces), Salt & Pepper Powder as per your taste, Corn Flour Paste – 2 tbsp.(dissolve in 1/2 cup of water), Vinegar - 1 tbsp., Chilli sauce - 1/2 tbsp., Soya sauce - 1/2 tbsp., Oil – 2 tbsp., Water - 350 ml
		In microwave safe glass bowl add oil, chicken in small pieces, ginger, garlic, green chilli pieces, corn flour paste, chilli sauce, soya sauce, vinegar, water mix it well and cook. Serve hot.	
7	Chicken Shorba	300-400 g	Boneless Chicken - 100 g, Chopped Onion – 1 (medium size), Chopped Garlic - 4-5 cloves, Oil - 1 tbsp., Cumin Seeds - 1/2 tbsp., Water - 1 cup, Coconut Milk - 1 cup, Peppercorns - 5-6, Salt as per taste, Cream - 1/4 cup, Chopped Coriander Leaves - 2 tbsp.
		In microwave safe glass bowl add oil, chopped onion, garlic cloves, cumin seeds, chicken and peppercorns. Mix well and cook. When beep, add all the other ingredients, mix it well and press start.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 96 2015-01-16 6:50:47

Food		Serving size	Ingredients
8	Chicken Soup	350-400 g	Boneless Chicken - 150 g, Ginger paste - 1 tbsp., Garlic paste - 1 tbsp., Salt & Pepper powder as per your taste, Corn Flour Paste - 2 tbsp. (dissolve in 1/2 cup of water), Oil - 2 tbsp., Water - 300 ml.
		In microwave safe glass bowl add oil, chicken in small pieces, ginger paste, garlic paste, corn flour paste and water, mix it well and cook. Serve hot.	
9	Chicken with Mushroom & Baby Corn	400-450 g	Boneless Chicken - 225 g, Sliced Mushroom - 100 g, Diagonally sliced baby corn - 100 g, Garlic Paste - 1 tbsp., Ginger Paste - 1 tbsp., Oil – 2 tbsp., Soya Sauce - 1 tbsp., Vinegar - 1 tbsp., Salt & Pepper as per your taste, Corn Flour - 2 tbsp. (dissolve with half cup of water), Ajinomoto - 1/4 tbsp.
		In microwave safe glass bowl take oil, ginger paste, garlic paste, chicken and cook. When beep, add mushroom, baby corn, all other ingredients, 1/2 cup of water, mix it well and press start. Serve hot.	
10	Crab Soup	400-450 g	Crab - 150 g, Ginger paste – 1 tbsp., Garlic paste – 1 tbsp., Salt & Pepper powder as per your taste, Corn Flour Paste - 2 tbsp.(dissolve in 1/2 cup of water), Oil - 2 tbsp., Water - 350 ml.
		In microwave safe glass bowl add oil, crab, ginger paste, garlic paste, corn flour paste and water. Mix it well and cook. Serve hot.	
11	Herb Chicken soup	350-400 g	Boneless Chicken - 150 g, Chopped Celery – 1 tbsp., Chopped Parsley - 1 tbsp., Oregano - 1/2 tbsp., Chopped Coriander - 1 tbsp., Ginger Paste - 1 tbsp., Garlic Paste - 1 tbsp., Salt & Pepper powder as per your taste, Corn Flour Paste - 2 tbsp. (dissolve in 1/2 cup of water), Oil - 2 tbsp., Water - 300 ml
		In microwave safe glass bowl add oil, chicken in small pieces, ginger paste, garlic paste, chopped celery, chopped parsley, oregano, chopped coriander, corn flour paste and water, mix it well and cook. Serve hot.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 97 2015-01-16 6:50:47

Cooking Smart

Food		Serving size	Ingredients
12	Mutton Soup	300-350 g	Boneless Mutton - 150 g, Ginger paste – 1 tbsp., Garlic Paste – 1 tbsp., Salt & Pepper powder as per your taste, Corn Flour Paste - 2 tbsp. (dissolve in 1/2 cup of water), Oil - 2 tbsp., Water - 300 ml.
		In microwave safe glass bowl add oil, mutton in small pieces, ginger paste, garlic paste, corn flour paste and water mix it well, cook. Serve hot.	
13	Sea Food Soup	300-350 g	Water - 200 ml, Prawns - 100 g, Ginger, Garlic, Green Chilli – 1 tbsp. (small pieces), Salt & Pepper powder as per your taste, Corn Flour Paste – 2 tbsp. (dissolve in 1/2 cup of water), Oil - 2 tbsp.
		In microwave safe glass bowl add oil, chicken in small pieces, ginger, garlic, green chilli pieces, corn flour paste and water mix it well and cook. Serve hot.	
14	Chicken Hongkong	400-450 g	Boneless Chicken - 250 g (cut into bite size pieces), Cashew nut - 15-20, Dried broken red chillies - 6, Fresh garlic – 4-5 (chopped), Sherry - 2 tbsp., Salt and Sugar as per your taste, Oil – 2 tbsp., Ajinomoto - 1/2 tbsp., Cornflour - 2 tbsp. (dissolve in 1 cup of water).
		In microwave safe glass bowl add oil, ginger, soya sauce, sherry, ajinomoto, salt, sugar, chicken and cook. When beep, add broken dried red chilli powder, garlic, corn flour, cashew nut, all other ingredients. Mix it well and press start.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 98 2015-01-16 6:50:47

Food		Serving size	Ingredients
15	Chilli Chicken	300-350 g	Boneless Chicken - 250 g, Chopped Ginger - 1/2 tbsp., Chopped Garlic - 1/2 tbsp., Vinegar - 1 tbsp., Soya sauce - 2 tbsp., Ajinomoto - 1/2 tbsp., Green chilli - 4-5 ea (slit length ways), One medium capsicum : cut into thin strips, One small onion - cut into 1/2" thin strips, Onion leaves - 2-3 (cut into long strips), Sugar - 1 tbsp., Salt as per your taste, Sherry - 2 tbsp., Corn Flour - 2 tbsp.(dissolve in 1/2 of water), Oil - 2 tbsp.
		In microwave safe glass bowl mix oil, ajinomoto, ginger-garlic, chilli, soya sauce & chicken and cook. When beep add all ingredients and 1/4 cup of water mix it well and cover it. Press start. Serve hot.	
16	Shami Kebab	8 ea	Chicken mince - 500 g, eggs - 2 ea, chopped onion - 1 medium, Chopped green chillies - 1 tbsp., Ginger garlic paste - 1 tbsp., Bengal gram - 3 tbsp., Red chilli powder - 1/2 tbsp., Garam masala - 1/2 tbsp., Ghee - 4 tbsp.
		Grind the mince into fine paste and add all the ingredients and make equal sized pasties, Greased the crusty plate with ghee and place shami kebabs on it and brush with ghee thoroughly and cook. When beep, turn over and brush with ghee again and cook. Serve hot with mint chutney.	
17	Ginger Chicken	300-350 g	Boneless Chicken - cut into small pieces, Soya sauce - 3 tbsp., Grated Ginger - 1 tbsp., Thinly sliced Ginger - 1 tbsp., Spring onion - 3-4 (chopped with green part), Sherry - 2 tbsp., Ajinomoto - 1/2 tbsp., Salt as per your taste, Pepper powder - 1 tbsp., Corn Flour - 2 tbsp. (dissolve in 1/2 of water), Oil - 2 tbsp.
		In microwave safe glass bowl mix oil, chicken, grated ginger, sherry, spring onion and soya sauce. Mix it well and cover it. Cook. When beep, add salt, pepper and sliced ginger. Mix it well add corn flour paste, 1/4 cup of water, mix it well and press start. Serve hot.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 99 2015-01-16 6:50:47

Cooking Smart

Food		Serving size	Ingredients
18	Kheema Ball	300-350 g	Boiled Chicken Kheema - 175 g, Boiled & Mashed Potato - 3 ea, Ginger, Garlic paste, Salt, Garam Masala, Coriander, Lemon juice as per your taste, Bengali Gram powder - 2 tbsp.
		Mix all the ingredients together. Make balls from it. Place the balls in greased microwave safe flat dish. Cook.	
19	Lemon Chicken	400-450 g	Boneless Chicken - 300 g, Lemon juice - 3 tbsp., Salt as per your taste, Honey - 3 tbsp., Pepper powder - 1 tbsp., Olive Oil - 2 tbsp., Corn Flour – 2 tbsp., Corn Flour Paste - 2 tbsp.(dissolve in 1/2 cup of water), Chopped Coriander leaves - 1 tbsp.
		Marinate chicken with pepper powder, salt, lemon juice and keep for one hour in refrigerator. In microwave safe bowl take olive oil, marinated chicken mix it well and cook. When beep, turn the chicken, add honey, corn flour paste and press start.	
20	Mutton Cutlets	12-14 cutlets	Soaked together for 10 minutes 1 slice stale bread broken into pieces, Milk - 1/2 cup, Tomato ketchup - 1 tbsp., Worcestershire sauce - 1 tbsp., Fine mutton mince - 250 g, Ginger and garlic paste - 1 tbsp., Crushed browned onions - 1 tbsp., Chopped coriander leaves - 1 tbsp., Finely chopped green chilli - 1, Turmeric powder - 1/4 tbsp., Garam masala powder - 1/4 tbsp., Salt - to taste, Oil - 3 tbsp.
		Mix all the ingredients up to salt together thoroughly using one tablespoon of the oil and keep aside for 15 minutes. Divide mixture into 6 round patties 3" x 1/4 thick (or oblong cutlets). Preheat the microwave by using fast preheat option at 200 °C for 5 minutes. Brush patties with remaining oil on either side and place patties on crusty plate and place it at low rack then bake.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 100 2015-01-16 6:50:47

Food		Serving size	Ingredients
21	Galouti Kebab	16 kebabs	Mutton mince – 500 g, Ginger paste - 2 tbsp., Garlic paste - 2 tbsp., Split bengal gram flour - 1/2 cup, Butter - 2 tbsp., Raw papaya paste - 2 tbsp., Chilli powder - 1 tbsp., Cardamom powder - 1 tbsp., Mace powder - 1/2 tbsp., Butter for greasing - 2 tbsp., Salt - to taste
		Pressure cook mince and split bengal gram. Add except oil, blend in blender and mince well. Divide the mixture in 16 equal portions and shape into flat kebabs. Grease the crusty plate with thick butter and place the kebabs over it and grease the kebabs with butter grill. Place the crusty plate over high rack and cook. When beep, turn over and brush with butter and cook again.	
22	Schejwan Chicken	500-550 g	Boneless Chicken - 400 g, Grind red chilli - 10, Oil - 3 tbsp., Garlic paste - 1 tbsp., Garlic finely – 1 tbsp. (chopped), Tomato sauce - 4 tbsp., Vinegar - 1 tbsp., Red Chilli Sauce - 2 tbsp., Soya Sauce - 1 1/2 tbsp., Salt and Sugar as per your taste, Corn flour - 1 tbsp., Ajinomoto - 1/4 tbsp., Orange color - 1 pinch
		In microwave safe glass bowl add oil, chopped garlic, grind red chilli and cook. When beep, add garlic paste and all other ingredients. Mix it well and press start.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 101 2015-01-16 6:50:47

Cooking Smart

Food		Serving size	Ingredients
23	Seekh Kebab	500 g	Chicken mince (Keema) - 500 g, Garam masala - 3/4 tbsp., Garlic (Lasun) paste - 1 tbsp, Ginger (Adrak) paste - 1 tbsp., Cashewnut (Kaju) - 2 tbsp., thick Cream (Malai) - 2 tbsp., Onion (Pyaj) - 2, Carom seeds / thyme (Ajwain) - 2 tbsp., Dried mango powder (Amchoor) - 2 tbsp., Rock salt (Kala Namak) - 2 tbsp., Cumin seed (Jeera) - 3 tbsp., Dry ginger (Saunth) - 1 tbsp., Black pepper (Kali Mirch) - 1 tbsp., Nutmeg powder (Jaiphal) - 1/2 tbsp.
		Wash the keema and put in a strainer and gently press to squeeze out all the water. Mix all the ingredients to the keema and knead well. Keep aside for 1 hour. Take a big ball of the keema mixture and hold a skewer carefully press the mince on to a skewer. Repeat with left over mince on all the other skewers. Place the skewers in the greased crusty plate on high rack and cook. When beep, turn the kebab over. After cooking, gently remove the kebabs from the skewers with the help of a napkin. To serve sprinkle some chaat masala and lemon juice on the kababs.	
24	Sweet & Sour chicken	500 g	Boneless Chicken - 500 g, Honey - 1/4 cup, chilli flakes - 1 tbsp., soya sauce - 3 tbsp., salt to taste, pepper powder - 1/2 tbsp., vinegar - 2 tbsp., oil - 3 tbsp., ginger paste - 1/2 tbsp.
		In a bowl marinate chicken with all the ingredients and refrigerate for 1 hour. Grease a crusty plate with oil and put marinated chicken, brush thoroughly with oil, place on high rack and cook.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 102 2015-01-16 6:50:48

Food		Serving size	Ingredients
25	Tangri Kebab	350-400 g	Chicken - 2 large leg pieces, Hung curd - 1/2 cup, Lemon - 1 tbsp., Garam masala powder - 1 tbsp., Red chilli powder - 1 tbsp., Salt - to taste, Ginger garlic paste - 1 tbsp., Edible orange color - A few drops, Oil - 2 tbsp.
		Clean and wash the chicken pieces and make random slits on them. Damp with kitchen towel to remove extra water. Mix all the ingredients except salt together. Rub and wrap chicken pieces in it and keep aside for an hour. Now mix in the salt. Cook the chicken on greased crusty plate with high rack and pour few drops of oil over it. Sprinkle lemon juice and chat masala and serve with onion rings.	
26	Peanut Tikka	400-450 g	Boneless chicken - 500 g (cubed) 1st MARINADE: Lemon juice - 2 tbsp., Salt to taste, Red chilli powder - 1/2 tbsp, Oil - 1 tbsp. 2nd MARINADE: Thick curd - 1 cup, Peanuts - 6 tbsp., Milk - 2 tbsp., Tamarind pulp - 2 tbsp., Ginger garlic paste - 2 tbsp., Salt - to taste, Red chilli powder - 1/2 tbsp TEMPERING: Oil - 2 tbsp., Mustard seeds - 1 tbsp, Cumin seeds - 1 tbsp, Dry red chillies - 4, Curry patta - 15 Butter for greasing
		Wash and pat dry chicken. Marinate the chicken in 1st marinade for 1/2 hour. Grind peanuts with 2 tbsp. of milk to form a paste. Prepare the tempering on gas stove and keep aside. In a bowl mix together, hung curd, ginger garlic paste, peanut paste, tamarind pulp, salt, chilli powder, tempering and chicken pieces. Grease the crusty plate with thick butter and place the chicken pieces, Put few butter flakes on each tikka. Preheat at 180 °C with convection mode for 5 minutes. Place the crusty plate on low rack and cook.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 103 2015-01-16 6:50:48

Food		Serving size	Ingredients
27	Spicy Chicken Wings	250 g	Chicken wings - 250 g, Oil - 2 tbsp., Chicken masala - 2 tbsp., Lemon juice - 2 tbsp., Salt - to taste
		Marinate for 1/2 an hour and cook. Place it on greased crusty plate on high rack.	

A9 : Indian Famous Variety & Kebabs (Non-Veggie)

Food		Serving size	Ingredients
1	Badami Tangri	550-600 g	Drumsticks - 5 ea (500 g chicken legs) **First marinade :** Lemon juice - 2 tbsp., Oil - 1 tbsp., Salt - 1/2 tbsp., Red chilli powder - 1/2 tbsp. **Second Marinade :** Yogurt - 1/2 cup, Oil - 2 tbsp., Gingergarlic paste - 2 tbsp., Almonds ground to powder - 8-10, Thick cream - 1/4 cup, Corn flour - 1 tbsp., Salt - 3/4 tbsp., Chopped coriander - 2 tbsp., Dry fenugreek leaves - 2 tbsp.
		In microwave safe glass bowl take drum stick & add 1st marinade material, mix it well and keep it in refrigerator for 1 hour. After 1 hour. Take 2nd marinated and keep it in refrigerator for 1 hour. Arrange drum stick in metal tray. Apply little oil & place it on high rack and cook. When beep, turn it and press start. Serve hot.	
2	Bengali fish curry	400-450 g	Fish - 300 g (cut into 11/2" flat pieces), Lemon juice - 1 tbsp., Salt - 1/2 tbsp., Turmeric - 1/2 tbsp., Oil - 4 tbsp., Chilli powder - 1/4 tbsp, Chopped coriander - 1 tbsp., Water - 1 cup **Mustard paste (grind) :** Yellow mustard - 4 tbsp., Dry red chillies deseed - 2 ea, Finely chopped onion – 1 ea, Salt - 1/4 tbsp., Water to grind - 2-3 tbsp.
		In microwave safe glass bowl take oil, fish, lemon juice, chilli powder, turmeric powder, salt and cook. When beep, add mustard paste, one cup of water. Mix it well and press start. Serve hot with rice.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 104 2015-01-16 6:50:48

Food		Serving size	Ingredients
3	Butter Keema	700-800 g	Keema - 500 g, Lemon juice - 1 tbsp., Kashmiri red chilli powder - 1 tbsp., Salt to taste For marination Yogurt - 1 cup, Salt to taste, Ginger paste - 2 tbsp., Garlic paste - 2 tbsp., Lemon juice - 2 tbsp., Garam masala powder - 1 tbsp., Mustard oil - 2 tbsp. For gravy Green chillies - 2, Dried fenugreek leaves - 1/2 tbsp., Butter - 2-3 tbsp., Bay leaves - 2, Pepper corns – 10 ea, Cinnamon - 2" stick, Green cardomums – 5 cloves, Ginger paste - 1 tbsp., Garlic paste - 1 tbsp., Tomato puree - 2 cups, Red chilli powder - 1 tbsp., Garam masala powder - 1/2 tbsp., Salt to taste, Honey - 2 tbsp., Fresh cream - 1/2 cup
		Marinate kheema with all marinated ingredients and take it in refrigerator for 1 hour. In microwave safe glass bowl add marinated kheema, gravy mixture, red chilli powder, salt and cook. When beep, add lemon juice, 1/4 cup of water, mix it well and press start. Serve hot.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 105 2015-01-16 6:50:48

Cooking Smart

Food		Serving size	Ingredients
4	Chettinad Prawn Curry	500 g	For the Chettinad Masala : Grated Coconut - 1/2 cup, Coriander Seeds - 1/2 tbsp., Red Chilli – 1 ea, Cardamom – 3, Fennel Seeds - 1 tbsp., Cloves - 3, Cinnamon - 25 mm stick, Oil – 1 tbsp. Other Ingredients : Poppy Seeds - 1 tbsp., Broken Cashew nuts - 2 tbsp., Ginger - 25 mm piece, Garlic - 6 cloves, Oil - 3 tbsp., Chopped Onion - 1/2 cup, Tomatoes Puree - 5 tbsp., Turmeric Powder - 1/2 tbsp., Chilli Powder - 1/2 tbsp., Curry leaves - 5, Prawn- 350 g, Coconut milk - 1/2 cup
		For Chettinad Masala Sauté all the ingredients till you get the pleasant aroma. Keep aside. Grind into a smooth paste. In a bowl add all the ingredients and Chettinad Masala. Cook and serve hot.	
5	Chicken Sirka ka Pyaz	600-650 g	Boneless chicken - 500 g (1" pieces)., Chopped onion - 3 ea, Vinegar - 1/2 cup, Black cumin – 1 tbsp., Crushed cloves - 4, Cardamom Seeds crushed - 3, Chopped garlic-ginger - 1 tbsp., Chopped tomato - 2 ea, Green chilli - 1, Chopped mint - 1/4 cup, Coriander - 1/4 cup, Salt - 1 tbsp., Garam masala - 1/2 tbsp., Red chilli powder - 1/2 tbsp., Turemeric powder - 1/4 tbsp., Oil - 3 tbsp., Cream - 2 tbsp., Water - 1 cup
		In microwave safe glass bowl take oil, chicken, chopped onion, vinegar, black cumin, crushed cardamom seeds, chopped garlic ginger, green chilli and cook. When beep, add all other ingredients with water. Mix it well and press start. Serve hot.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 106 2015-01-16 6:50:48

Food		Serving size	Ingredients
6	Chicken Vindaloo	650-700 g	Boneless Chicken - 500 g (cut into pieces), Dry red chillies - 6-7, Vinegar - 3 tbsp., Chopped Onion - 2 ea, Garlic & ginger paste - each 1 tbsp., Tomato puree - 1/4 cup, Potato - 1 ea, Oil – 3 tbsp., Stick cinnamon - 2", Cumin powder – 1 tbsp., Turmeric powder - 1/2 tbsp., Salt - 1 1/2 tbsp., Water - 1/2 cup.
		In microwave safe glass bowl take oil, stick cinnamon, turmeric powder, garlic-ginger paste, chopped onion, chicken and cook. When beep, add potato, tomato puree, cumin powder and half cup of water. Mix it well and press start. Serve hot.	
7	Chicken with sweet & sour vegetables	800-900 g	Boneless Chicken - 500 g, Pineapple juice - 1/2 cup, Baby corns (cut into lengthwise) - 3-4, Broccoli/ cauliflower – 4-5, Mushrooms – 3-4 (cut into pieces), Slices of pineapple - 2 ea, Small capsicum - 1 ea (cut into pieces), Red chilli paste - 1/2 tbsp., Crushed garlic - 1 1/2 tbsp., Spring onion white - 2-3 (cut into slices), Tomato ketchup - 1/4 cup, Vinegar - 3 tbsp., Ajinomoto - 1/4 tbsp., Sugar - 4 tbsp., Soya sauce - 1 tbsp., Salt to taste, Stock cube - 1 crushed, Corn flour - 4 tbsp. (mixed in 1/4 cup of water)
		In microwave safe glass bowl add 1 1/2 cups water, pineapple juice, baby corn, florets, mushrooms and cook. When beep add chicken, all other ingredients. Mix it well and press start. Serve hot.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 107 2015-01-16 6:50:48

Cooking Smart

Food		Serving size	Ingredients
8	Dum Chicken Kali Mirch	600-650 g	Chicken – 400 g (cut into 8 pieces) **Marinade :** Thick yogurt - 1/2 cup, Almonds - 8-10 (ground to powder), Ginger -garlic paste - 1 tbsp., Oil - 1 tbsp., Red chilli powder - 1/2 tbsp., Salt - 3/4 tbsp., Garama masala powder - 1/2 tbsp. **Other ingredients :** Oil - 3 tbsp., Peppercorns - 1/2 tbsp., Onion paste - 2 ea, Coriander powder - 1 tbsp.
		In microwave safe glass bowl take oil, chicken and marinated ingredients. Mix it well and keep it in refrigerator for 1 hour and cook. When beep, mix it well and press start. Serve hot.	
9	Keema Curry	350-400 g	Minced meat - 250 g, Roasted cloves - 5, Roasted cardamoms - 2 (crushed), Roasted bay leaf - 1, Oil - 4 tbsp, Garlic paste - 1 tbsp., Fried onion paste - 1 (finely sliced), Tomatoes - 2 (pureed), Fennel powder - 1 1/2 tbsp., Chilli powder - 1 tbsp., Water- 1 1/2 cup., Salt - to taste
		In a microwave safe glass bowl add all the ingredients. Cover with cling foil and make holes to release steam then cook.	
10	Keema Pulav	350-400 g	Keema - 200 g, Basmati Rice - 1 cup, Ghee - 4 tbsp., Cloves - 5 laung, Green cardamoms (broken) - 4, Ginger paste - 1 tbsp., Cinnamon - 1" piece, Bay leaf - 1, Onion - 1 (sliced thinly), Red chilli powder - 1 tbsp., Salt – 1 tbsp., Garam masala - 1 tbsp.
		In microwave safe glass bowl mix ghee, laung, dalchini, bay leaf, cardmoms, rice, onion and cook. When beep, add keema, rice, water, mix it well and press start. Serve hot.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 108 2015-01-16 6:50:48

Food		Serving size	Ingredients
11	Kheema Kofta	450-500 g	Keema - 250 g, Ginger-garlic paste - 1 tbsp., Green chillies - 2 (chopped), Garam masala - 1/2 tbsp., Salt - 3/4 tbsp., Bread-crumbs - 1/2 cup, Fresh coriander leaves - 2 tbsp. (chopped) **For Creamy tomato sauce :** Tomato puree – 1 cup, Chopped ginger - 1 tbsp., Salt - 3/4 tbsp., Red chilli powder - 3/4 tbsp., Cumin powder – 1 tbsp., Cream - 1/2 cup, Orange red colour - 1 pinch.
		In microwave safe glass bowl take kheema, ginger-garlic paste, garam masala, chopped green chillies, salt, make a kofta and cook. When beep, add creamy tomato sauce material, kofta and press start. Serve hot with coriander leaves.	
12	Mahi Fish Tikka	650-700 g	Surmai - 500 g(cut into pieces), Gram flour – 3 tbsp., Lemon juice - 1 tbsp. **First marinade :** Vinegar or lemon juice - 2 tbsp., Red chilli powder - 1/2 tbsp., Salt - 1/4 tbsp., **Second marinade :** Yogurt - 1/2 cup, Carom seeds - 1/2 tbsp., Ginger-garlic paste - 2 tbsp., Garam masala - 1/2 tbsp., Salt – 1 tbsp., Pepper - 1/2 tbsp., Corn flour - 1 tbsp.
		In microwave safe glass bowl take fish and add 1st marinade material, mix it well and keep it in refrigerator for 1 hour. After 1 hour, take 2nd marinade and keep it in refrigerator for 1 hour. Roll out in gram flour. Arrange fish in metal tray. Apply little oil and place it on high rack and cook. When beep, turn it and press start. Serve hot.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 109 2015-01-16 6:50:48

Cooking Smart

Food		Serving size	Ingredients
13	Mutton & Mushroom in hot tomato sauce	700-750 g	Boneless Mutton - 500 g, Chopped mushrooms - 10-12, Chopped spring onions – 3–4, Chopped garlic - 5 cloves, Red chilli (crushed) - 1 tbsp., Pepper corns – 5-6, Chopped tomato - 1 large size, Butter - 2 tbsp., Salt to taste, Tomato - 3/4 cup, Honey - 2 tbsp., Dried oregano - 1/4 tbsp.
		In microwave safe add butter, mutton, 1 cup of water and cook. When beep, add all other ingredients and press start. Serve hot.	
14	Mutton Egg nets kebab	6-8 serves	**Pressure cook together :** Lamb mince (keema) - 500 g, Big cardamom Seeds - 3, Cinnamon - 2" stick, Salt - to taste, Garam masala - 1/2 tbsp. **Grind to a paste:** Chopped capsicum - 2, Raw papaya paste - 1 tbsp., Chilli powder - 1 tbsp, Coriander seeds - 2 tbsp, Cumin seeds - 2 tbsp, Ginger - 1" piece, Garlic - 5 to 6 cloves, Thick cream - 2 tbsp., Eggs - 2 ea, Salt & pepper - to taste, Maida- 2 tbsp., Oil - 2 tbsp.
		In a cooker add keema, cinnamon, cardamom seeds, salt and garam masala and 4 cups water. Pressure cook till 5 to 6 whistles. When beep, open and dry out the water completely. Blend the mince into smooth paste and keep aside. Grind all the paste ingredients in a blender, strain and reserve the capsicum liquid. In paste add mince and again grind it to get a sticky consistency. Make flat tiikis of the mixture and refrigerate for 30 minutes. Add all purpose flour in the capsicum liquid and coat the tikkis with it. Place the tikkis over a greased crusty plate and place the crusty plate on high rack and pure 2 tbsp. oil over them thoroughly. Cook again and serve hot with mint chutney.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 110 2015-01-16 6:50:48

Food		Serving size	Ingredients
15	Mutton Jalfraizee	400-450 g	Lamb steaks - 500 g, Tomato puree - 1 cup, Brown Onion paste - 1/2 cup, Chillies - 4, Curry powder - 1 tbsp., Chilly powder - 1/2 tbsp., Garlic flakes - 5, Ginger - 2 inch, Chopped coriander leaves - 2 tbsp., Garam masala (hot spice mix) - 1/2 tbsp., Cumin seeds - 1/2 tbsp., Cardamoms seeds only - 3, Green pepper - 1, Oil - 3 tbsp., Salt - to taste, Water - 1/2 cup
		Take a small bowl and add the curry powder and chilli powder and a little water and make a paste. In a microwave safe glass bowl add all the ingredients and mix well. Preheat at 180 °c with convection mode for 5 minutes. Cover the bowl with silver foil properly and place the bowl at low rack and cook.	
16	Mutton Kurma	800-850 g	Boneless Mutton - 600 g, Cashewnuts - 1/2, chopped Green chillies - 2-3, Fresh coriander leaves - 1 few sprigs, Yogurt - 1 cup, Gingergarlic paste - 2 tbsp., Red chilli powder – 1 tbsp., Coriander powder - 2 tbsp., Salt to taste, Oil - 2 tbsp., Bay leaf - 1, Cloves - 4-5, Green cardamom - 4-5, Green cardamoms - 4-5, Garam masala powder - 1 tbsp., White pepper powder - 1/4 tbsp., Fresh cream - 1/3 cup.
		In microwave safe glass bowl add oil, boneless mutton, green chilli, cloves, green cardamom, garama masala, white pepper powder, ginger-garlic paste, 1 cup of water and cook. When beep, add all other ingredients, mix it well and press start.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 111 2015-01-16 6:50:48

Cooking Smart

Food		Serving size	Ingredients
17	Mutton Malai	650-700 g	Keema - 500 g, Ginger paste - 1 tbsp., Green chillies finely - 3-4 (chopped), Garam masala - 1 tbsp., Bread slices - 3, Egg – 1 ea, Salt – 1 1/4 tbsp., Fresh coriander leaves - 1/4 cup (chopped), coriander-for garnishing For tomato sauce : Tomatoes - 5 ea, Ginger - 2 1/2", Salt - 1 tbsp., Red chilli powder - 1 tbsp., Cumin powder - 1 tbsp., Cream - 1 cup, Orange red colour - 1 pinch.
		Mix tomato sauce, cream & orange colour and keep aside. To make koftas, soak bread in water, squeeze and crumble. Mix all ingredients of kofta with bread and make into balls and cook. When beep put koftas in sauce mixture and press start.	
18	Mutton Mint Shorba	550-600 g	Boneless Mutton - 300 g (cut into pieces), Mint leaves - 25-30 (rawly chopped), Olive oil – 1 tbsp., Cumin seed powder - 1 tbsp., Chopped onion - 1 ea, Chopped garlic - 1 tbsp., Red chilli flakes - 1/4 tbsp., Cinnamon powder - 1/2 tbsp., Green cardamom - 1 ea, Chopped tomato - 2 ea, Salt & pepper powder as per your taste, Coconut milk - 1/2 cup, Water - 4 cups.
		In microwave safe glass bowl add boneless mutton, olive oil, tomato, onion and cook. When beep, add all other ingredients and press start. Serve hot.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 112 2015-01-16 6:50:48

Food		Serving size	Ingredients
19	Mutton Mirchi	800-900 g	Boneless Mutton - 600 g, Cashewnuts - 1/2 cup, Green chillies – 2-3, Fresh coriander leaves – 1 few springs, Yogurt - 1 cup, Ginger-garlic paste - 2 tsps., Red chilli powder - 1 tbsp., Coriander powder - 2 tbsp., Salt to taste, Oil - 2 tbsp., Bay leaf - 1, Cloves – 4-5, Green cardamoms – 4-5, Garam masala powder - 1 tbsp., White pepper powder - 1/4 tbsp., Fresh cream - 1/3 cup.
		Make a paste of green chilli, coriander and spring onion. In microwave safe glass bowl add oil, boneless mutton, green paste, 1/2 cup of water and cook. When beep, add all other ingredients and press start.	
20	Mutton Tetrazini	500-550 g	Mutton - 250 g, Spaghetti - 100 g, Oil - 2 tbsp., Green capsicum - 1 small sized, Red capsicum - 1 small sized, Yellow capsicum - 1 small sized, Mushrooms – 4-5, Onion - 1 large sized, Garlic – 5-6 cloves, Basil Leaves – 5-6, Tomatoes – 4 medium size, Olive oil - 4 tbsp., Pepper powder - 1/2 tbsp., Salt to taste, Grated Cheese - 1/3 cup.
		In microwave safe bowl mix oil, salt, mutton, 1 cup of water, cover it and cook. When beep, add chopped capsicum, mushroom, onion, garlic, basil, tomato, pepper powder, salt, grated cheese and press start. Serve hot.	
21	Prawns in Thai Red Curry Sauce	350 g	Prawns - 250 g, Oil - 2 tbsp., Lemon - 1 tbsp., Soy sauce - 1 tbsp., Grind coconut - 1 cup, Fresh basil leaves – 6-8 For red curry paste : Onion - 1 medium size, Garlic - 4 cloves, Red chillies whole – 8-10, Lemon grass stalk - 4" piece, Coriander seeds - 2 tbsp., Cumin seeds - 1 tbsp., Pepper corns - 6, Salt to taste.
		In microwave safe glass bowl take oil, ginger garlic, prawns, basil leaves and cook. When beep, add coconut, red curry paste. Mix it well and press start. Serve hot.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 113 2015-01-16 6:50:48

Cooking Smart

Food		Serving size	Ingredients
22	Schejwan Prawns	450-500 g	Prawns - 200 g, Red chilli paste - 2 tbsp., Tomato sauce - 4 tbsp., Soya sauce - 1 tbsp., Ajinomoto - 1/4 tbsp., Sugar - 2 tbsp., Salt as per your taste, Water - 1 cup, Oil - 2 tbsp., Pepper powder - 1/4 tbsp., 1" ginger chopped, Garlic - 5-6 (chopped), Green chilli - 1 tbsp., Spring onion - 2 tbsp. (chopped), Water - 1/2 cup, Corn flour - 2 tbsp. (dissolve in 1 cup water), Vinegar - 1 tbsp.
		In microwave safe glass bowl take prawns, ginger, garlic, green chilli, water and cook. When beep, add all other ingredients. Mix it well and press start.	
23	Chicken Kheema Cutlet	350-400 g	Boiled Kheema - 250 g, Boiled potato - 2 ea, Bread crumbs - 1 cup, Oil - 2 tbsp., Red chilli powder - 1 tbsp., Turmeric powder - 1 tbsp., Ginger-garlic paste - 1 tbsp., Salt as per your taste, Garam Masala - 1 tbsp., Coriander leaves - 2 tbsp.
		In bowl take chicken kheema, all other ingredients except oil & mix well. Make cutlets. Put them on a metal tray and put some oil around the cutlets. Keep this on high rack and cook. When beep, turn them over and press start. Garnish with coriander leaves. Serve hot.	
24	Chicken Malai Kabab	400-450 g	Boneless chicken - 300 g, Garlic paste - 1 tbsp., Anissed powder - 1 tbsp., Dry mango powder – 1 tbsp., Red chilli powder - 1 tbsp., Cream - 4 tbsp., Oil - 2 tbsp., Salt as per your taste, Coriander leaves - 1 tbsp.
		Place chicken in a bowl. Add all the ingredients & mix well. Let it marinate for 2 hours at refrigerator. Place kabab on a metal tray with high rack and cook. When beep, turn them over and press start. Garnish with coriander leaves. Serve hot.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 114 2015-01-16 6:50:48

Food		Serving size	Ingredients
25	Chicken Tikka	400-450 g	Boneless chicken - 400 g, Thick yogurt - 1/2 cup, Chat Masala - 1 tbsp., Ginger-garlic paste – each 1 tbsp., Orange red colour - 1 pinch, Oil - 2 tbsp., Semolina - 2 tbsp., Red chilli powder - 1 tbsp., Salt as per your taste, Coriander leaves - 2 tbsp.
		Marinate chicken with salt, thick yogurt, ginger-garlic paste, orange-red colour, red chilli powder, mix it well & keep it in refrigerator for 1/2 hour. Roll it in semolina. Put on metal tray with high rack and cook. When beep, turn them over and press start. Garnish with coriander leaves. Serve hot.	
26	Coconut Fish Kabab	400-500 g	Fish (pomfert) - 400 g (cut into pieces), Gingergarlic paste - each 1 tbsp., Pepper powder - 1/2 tbsp., Cumin powder - 1/2 tbsp., Lemon juice - 2 tbsp., Corn flour - 1 tbsp., Powdered coconut (desiccated coconut) - 4 tbsp., Salt as per your taste
		In a bowl add fish pieces and all other ingredients except coconut. Mix well, late it marinate for 2-3 hours at room temperature. Pick fish pieces one by one & roll into the coconut so that fully coated with it. Place fish on a metal tray on high rack and cook. When beep, turn them over and press start. Garnish with coriander leaves. Serve hot.	
27	Fish Cutlet	350-400 g	Fish fillet - 250 g, Boiled potato - 2 ea, Bread crumbs - 1 cup, Oil - 2 tbsp., Red chilli powder - 1 tbsp., Turmeric powder - 1 tbsp., Ginger-garlic paste - 1 tbsp., Salt as per your taste, Garam Masala - 1 tbsp., Coriander leaves - 2 tbsp.
		In bowl take fish fillet, all other ingredients except oil and mix well. Make cutlets. Put them on a metal tray and put some oil around the cutlets. Put this on high rack and cook. When beep, turn them over and press start. Garnish with coriander leaves. Serve hot.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 115 2015-01-16 6:50:48

Cooking Smart

Food		Serving size	Ingredients
28	Fish Malai Kabab	400-450 g	Fish fillet - 300 g, Garlic paste - 1 tbsp., Anissed powder - 1 tbsp., Dry mango powder - 1 tbsp., Red chilli powder - 1 tbsp., Cream - 4 tbsp., Oil - 2 tbsp., Salt as per your taste, Coriander leaves - 1 tbsp.
		Place fish in a bowl. Add all the ingredients and mix well. Let it marinate for 2 hours at refrigerator. Place kabab on a metal tray on high rack and cook. When beep, turn them over and press start. Garnish with coriander leaves. Serve hot.	
29	Fish Tikka	500 g	Fish (pomfert) - 400 g, Thick yogurt - 1/2 cup, Chat Masala - 1 tbsp., Ginger-garlic paste – each 1 tbsp., Orange red colour - 1 pinch, Oil - 2 tbsp., Semolina - 2 tbsp., Red chilli powder - 1 tbsp., Salt as per your taste, Coriander leaves - 2 tbsp.
		Marinate fish slice with salt, thick yogurt, ginger-garlic paste, orange-red colour, red chilli powder, mix it well and keep it in refrigerator for 1/2 hr. Roll it in semolina. Put them on metal tray with high rack and cook. When beep, turn them over and press start. Garnish with coriander leaves. Serve hot.	
30	Fish Tikka Achari	450-500 g	Surmai fillets - 300 g (cut into 2” pieces), Lemon juice - 2 tbsp., Ginger-garlic paste - 1 tbsp. each, Turmeric powder - 1/2 tbsp., Kashmiri red chilli powder - 2 tbsp., Mustard seed powder - 1 tbsp., Onion seeds powder - 1 tbsp., Fenugreek seed powder - 1/2 tbsp., Black salt - 1/2 tbsp., Mustard oil - 2 tbsp., Yogurt whisked - 1 cup, Butter - 2 tbsp.
		Place the fish in a bowl, add salt, lemon juice, ginger-garlic paste, turmeric powder, chilli powder, mustard seed powder, fenugreek seed powder, onion seed powder, mix it well and take it refrigerator for 2 hours. Arrange the fish pieces and brush the oil on metal tray, put it on high rack and cook. When beep, turn the pieces, apply little oil and press start. Serve hot.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 116 2015-01-16 6:50:48

Food		Serving size	Ingredients
31	Goanese Fish Kabab	400-500 g	Surmai (Goanese fish) - 300 g (cut into pieces), Tamarind juice - 2 tbsp., Red chilli powder – 1 tbsp., Turmeric powder - 1/2 tbsp., Cumin powder - 1/2 tbsp., Coconut oil - 1 tbsp., Rice flour - 1 tbsp., Chopped peppercorn - 1 tbsp., Salt as per your taste, Coriander leaves - 1 tbsp.
		Place fish in a bowl. Add all the ingredients & mix well. Let it marinate for 1 hour at refrigerator. Place kabab on a metal tray on high rack and cook. When beep, turn them over and press start. Garnish with coriander leaves. Serve hot.	
32	Green Masala Pomfert	400 g	Fish (pomfert) - 400 g, Ginger-garlic paste - 1 tbsp. each. Oil - 2 tbsp., Semolina - 2 tbsp., Salt as per your taste, Coriander leaves - 2 tbsp. For green paste : Fresh coconut - 1 cup, Coriander leaves - 4 tbsp., Green chilli - 2-3, Cumin seeds - 1 tbsp., Garlic - 10-12 cloves, Lemon juice – 1 tbsp., Salt & Sugar as per your taste, Make a fine paste of it.
		Make the slice of the fish. Apply the green paste all over the fish. Roll out fish in semolina. Put on metal tray with high rack and cook. When beep, turn them over and press start. Garnish with coriander leaves. Serve hot.	
33	Kheema Cutlet	350-400 g	Boiled Kheema - 250 g, Boiled potato - 2 ea, Bread crumbs - 1 cup, Oil - 2 tbsp., Red chilli powder - 1 tbsp., Turmeric powder - 1 tbsp., Ginger-garlic paste - 1 tsp., Salt as per your taste, Garam Masala - 1 tsp., Coriander leaves - 2 tbsp.
		In bowl take kheema & all other ingredients except oil & mix well. Make cutlets. Put them on a metal tray and add some oil around the cutlets. Put them on high rack and cook. When beep, turn them over and press start. Garnish with coriander leaves. Serve hot.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 117 2015-01-16 6:50:49

Cooking Smart

Food		Serving size	Ingredients
34	Mutton Tikka	400-450 g	Mutton (cut into pieces) - 400 g, Thick yogurt - 1/2 cup, Chat Masala - 1 tbsp., Ginger-garlic paste – 1 tbsp. each, Orange red colour - 1 pinch, Oil - 2 tbsp., Semolina - 2 tbsp., Red chilli powder - 1 tbsp., Salt as per your taste, Coriander leaves - 2 tbsp.
		Marinate mutton with salt, thick yogurt, ginger-garlic paste, orange-red colour, red chilli powder, mix it well & keep it in refrigerator for 1/2 hour. Roll it in semolina. Keep on metal tray on high rack and cook. When beep, turn them over and press start. Garnish with coriander leaves. Serve hot.	
35	Saucy Kabab	500-550 g	Boiled Kheema - 500 g, Ginger-garlic-green chilli paste - 1 tbsp. each, Chopped onion - 1 ea, Red chilli powder - 1 tbsp., Cumin powder - 1/2 tbsp., Garam Masala - 1 tbsp., Salt as per your taste, Corn flour - 2 tbsp. For sauce : Mix vinegar – 1 tbsp., Soya sauce - 1 tbsp., Tomato sauce – 2 tbsp., Chilli sauce - 1 tbsp.
		Mix kheema, all other ingredients and shape into kabab as you wish. Apply little oil, place this on high rack and cook. When beep, turn them over and press start. Coat kabab with sauce. Serve hot.	
36	Sesame Chicken	400-500 g	Boneless chicken - 400 g (cut into pieces), Dry mango powder - 1 tbsp., Red chilli powder - 1 tbsp., Turmeric powder - 1/2 tbsp., Garam Masala - 1 tbsp., Ginger-garlic paste - 1 tbsp. each, Coconut oil – 2 tbsp., Rice flour - 1 tbsp., Salt as per your taste, Sesame seeds – 4-5, Coriander leaves - 1 tbsp.
		In a bowl add chicken, all the other ingredients except sesame seeds and mix well, let marinate for 2 hours at room temperature. Lift one piece at a time and roll in sesame seed so that it is fully covered. Place fish on a metal tray on high rack and cook. When beep, turn them over and press start. Garnish with coriander leaves. Serve hot.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 118 2015-01-16 6:50:49

Food		Serving size	Ingredients
37	Sesame Fish (Goanese Recipe)	400-500 g	Surmai (Goanese fish) - 400 g (cut into pieces), Dry mango powder - 1 tbsp., Red chilli powder - 1 tbsp., Turmeric powder - 1/2 tbsp., Garam Masala - 1 tbsp., Ginger-garlic paste - each 1 tbsp., Coconut oil – 2 tbsp., Rice flour - 1 tbsp., Salt as per your taste, Sesame seeds - 4-5, Coriander leaves - 1 tbsp.
		In a bowl add fish and all the other ingredients except sesame seeds, mix well and let marinate for 2 hours at room temperature. Lift one piece at a time and roll in sesame seed so that it is fully covered. Place fish on a metal tray on high rack and cook. When beep, turn them over and press start. Garnish with coriander leaves. Serve hot.	

A10 : Indian Special Chicken Dishes (Non-Veggie)

Food		Serving size	Ingredients
1	Butter Chicken	500-550 g	Boneless Chicken - 400 g, Lemon juice - 1 tbsp., Kashmiri red chilli powder - 1 tbsp., Salt and sugar - as per your taste, Butter - 4 tbsp., Ginger-garlic paste - 2 tbsp., Garam Masala - 1 tbsp., Yogurt - 1/2 cup, Dried fenugreek leaves - 1 tbsp., Mustard oil - 2 tbsp., fried onion paste - 1 cup, Tomato puree - 1/2 cup, Chopped coriander - 1 tbsp., Fresh cream - 1/2 cup and orange-red color - 1 pinch.
		Marinate chicken with yogurt, oil, lemon juice, ginger garlic paste and place it in refrigerator for 1 hour. In microwave safe glass bowl add butter, onion paste, chicken & cook. When Beep, add all other ingredients, mix it well and cover it. Press start. Garnish with chopped coriander.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 119 2015-01-16 6:50:49

Cooking Smart

Food		Serving size	Ingredients
2	Chicken Chettinad	700-800 g	Chicken - 500 g (cut into pieces of your choice), Ginger-garlic paste - each 1 tbsp., Tomato puree - 1/2 cup, Red chilli powder - 1/2 tbsp., Chopped onion - 2 ea, Coconut Oil - 3 tbsp., Curry leaves - 10-12, Freshly Crushed pepper - 2 tbsp., Chopped Coriander powder - 1 tbsp., Garam masala - 1 tbsp., Water - 2 cups, Yogurt - 1/2 cup
		Marinate chicken with yogurt, ginger-garlic paste, pepper corns, salt and keep in refrigerator for 1 hour. In microwave safe glass bowl add coconut oil, chopped onion, garam masala and marinated chicken. Mix well and cook. When beep, add all other ingredients mix it well and press start. Garnish with coriander leaves. Serve hot.	
3	Chicken Dil bahar	600-700 g	Chicken - 500 g (cut into pieces of your choice), Chopped onion - 2 ea, Garlic paste - 1 tbsp., Oil - 4 tbsp., Chopped green chilli – 2-3, Chopped Almond paste - 2 tbsp., Garam Masala - 1 tbsp., Milk - 1 cup, Chopped coriander - 1 tbsp., Water - 1/2 cup, Salt as per your taste.
		In microwave safe glass take oil, onion, garlic paste, green chilli, chicken. Mix it well and cook. When beep, add all other ingredients 1/2 cup of water, cover it and press start. Garnish with coriander leaves.	
4	Chicken Jafrani	600-700 g	Chicken - 500 g (cut into long pieces), Yogurt - 1/2 cup, Lemon juice - 2 tbsp., Cream - 1/2 cup, Salt as per your taste, Garam Masala - 1 tbsp., Coriander powder - 1 tbsp., Cumin powder – 1 tbsp., Saffron - 1/4 tbsp., Chopped coriander - 1 tbsp. for garnish
		Beat well yogurt, cream, lemon juice and add all other ingredients. Marinate chicken and put it in refrigerator for 2 hrs. In microwave safe glass bowl add marinated chicken, cover it and cook.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 120 2015-01-16 6:50:49

Food		Serving size	Ingredients
5	Chicken Jalfreji	500-600 g	Chicken - 500 g (medium size pieces), Onion – 1 (chopped), Garlic - 4-5 flakes, Tomato Puree - 4 ea, Grated Ginger - 1 tbsp., Garam Masala - 1 tbsp., Cumin Powder - 1 tbsp., Red Chilli Powder - 1 tbsp., Lemon Juice - 1/2 tbsp., Turmeric powder - 1 tbsp., Oil - 3 tbsp., Capsicum - 1 ea, Cream - 1 cup.
		In microwave safe glass bowl add oil, onion, ginger, garlic, haldi, chicken and cook. When beep, add capsicum & all other ingredients, all spices, lemon juice except cream. Mix well and press start. After done add cream, mix it well and serve hot.	
6	Chicken Korma	500-550 g	Chicken - 450 g, Cashew nut powder - 2 tbsp., Ginger-garlic & green chilli paste - 2 tbsp., Yogurt - 1/2 cup, Red chilli powder - 1 tbsp., Coriander powder - 2 tbsp., Oil - 3 tbsp., Salt - as per your taste, Fresh cream - 1/2 cup, Garam Masala Powder - 1 tbsp., Turmeric powder - 1 tbsp., Chopped Coriander leaves.
		Beat yogurt with ginger-garlic, green chilli paste, red chilli powder, coriander powder & salt. Marinate chicken in this mixture for 1 hour. Take it in refrigerator. In microwave safe glass bowl take oil, marinated chicken and cook. When beep, mix cashew nut paste, garam masala powder and press start. Mix it well and serve hot. Garnish it with chopped coriander leaves.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 121 2015-01-16 6:50:49

Cooking Smart

Food		Serving size	Ingredients
7	Chicken Makhani	600-700 g	Chicken - 600 g (cut into pieces of your choice), brown onion paste - 1/4 cup, Ginger paste - 1 tbsp., Garlic paste - 1 tbsp., Tomato puree - 1/2 cup, Garam Masala - 1 tbsp., Coriander powder – 1 tbsp., Cumin powder - 1 tbsp., Chilli powder – 1 tbsp., Turmeric powder - 1 tbsp., Dried Fenugreek leaves - 1 tbsp., Cashew nut powder - 4 tbsp., Cream - 1/2 cup, Oil - 4 tbsp., Orange-red colour - 1 pinch, Chopped coriander leaves
		In microwave safe glass bowl take oil, ginger-garlic paste, onion paste, turmeric, chilli powder, chicken and cook. When beep, add all other ingredients, 1 cup of water. Cover it and press start. Garnish with coriander leaves.	
8	Chicken Masala	500-600 g	Chicken - 400 g (cut into pieces of your choice), Chopped onion - 3 ea, Chopped tomato - 3 ea, Ginger-garlic paste - each 1 tbsp., Turmeric, Red chilli powder - each 1 tbsp., Garam Masala - 1 tbsp., Oil - 2 tbsp., Salt as per your taste, Chopped coriander, Water - 1 cup
		In microwave safe glass bowl take oil, ginger-garlic, onion, chicken, red chilli powder, turmeric powder and cook. When beep add 1 cup water, all other ingredients, mix it well and press start. Garnish with coriander leaves and serve hot.	
9	Chicken Mushroom with Tomato	500-600 g	Boneless Chicken - 450 g, Chopped Mushroom - 8-10, Spring onion - 3-4, Finley chopped Garlic – 5-6, Chopped red chilli - 1 tbsp., Pepper powder - 1/4 tbsp., Tomato puree - 1/2 cup, Honey - 2 tbsp., Oregano - 1/4 tbsp., Butter - 2 tbsp., Salt as per your taste
		In microwave safe glass bowl take oil, garlic, chicken, salt and cook. When beep add mushroom, tomato puree and all other ingredients, mix it well. Cover it and press start. Sprinkle spring onion & serve hot.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 122 2015-01-16 6:50:49

Food		Serving size	Ingredients
10	Chicken with Capsicum	450-500 g	Chicken Breast - 250 g, Chopped Spaghetti - 75 g, Chopped green, Red, Yellow capsicum – Each 1 ea, Chopped Onion - 1 ea, Chopped tomato - 2 ea, Olive oil - 4 tbsp., Salt and pepper as per your taste, Grated cheese - 2 tbsp., Water - 1/2 cup.
		In microwave safe glass bowl add olive oil, chicken, salt and cook. When beep, add all ingredients. Mix it well, add water, cover it and press start. Sprinkle grated cheese and serve hot.	
11	Chicken with Fenugreek	500-550 g	Chicken - 500 g (medium size pieces), Chopped fresh fenugreek - 2 cup, Coriander leaves – 2 tbsp., Garam masala powder - 1 tbsp., Red chilli powder - 1 tbsp., Yogurt - 1 cup, Butter - 2 tbsp., **For Fine Paste :** Onion - 1 ea, Garlic - 4-5 cloves, Ginger - 1", Green chilli - 2-3, Water - 1 cup.
		In microwave safe glass bowl take butter, chicken, paste and cook. When beep, add fenugreek leaves, yogurt & all other ingredients, 1/2 cup of water press start. Serve hot. Garnish with coriander leaves.	
12	Goanese Chicken	600-700 g	Chicken - 500 g (cut into pieces of your choice), Chopped onion - 2 ea, Chopped tomato – 2 ea, Ginger-garlic paste - each 1 tbsp., Red chilli powder - 1 tbsp., Turmeric powder - 1 tbsp., Cumin powder - 1 tbsp., Cinnamon powder - 1/2 tbsp., Oil - 4 tbsp., Vinegar - 2 tbsp., Water - 1 cup
		In microwave safe glass bowl take oil, ginger-garlic, onion, chicken, red chilli powder, turmeric powder and cook. When beep, add 1 cup water, all other ingredients, mix it well and press start. Garnish with coriander leaves and serve hot.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 123 2015-01-16 6:50:49

Cooking Smart

Food		Serving size	Ingredients
13	Green Chicken Kabab	400 -450 g	Boneless chicken - 400 g, Ginger-garlic paste – 1 tbsp. each. Oil - 2 tbsp., Semolina - 2 tbsp., Salt as per your taste, Coriander leaves - 2 tbsp. **For Green paste :** Fresh coconut - 1 cup, Coriander leaves - 4 tbsp., Green chilli - 2-3, Cumin seeds – 1 tbsp., Garlic – 10-12 cloves, Lemon juice - 1 tbsp., Salt and sugar as per your taste and make a fine paste of it
		Make the slice of the chicken. Apply the green paste all over the chicken pieces. Roll out chicken in semolina. Keep on metal tray on high rack and cook. When beep, turn them over and press start. Garnish with coriander leaves. Serve hot.	
14	Hyderabadi Chicken	700-800 g	Chicken - 600 g (cut into pieces of your choice), Ginger-garlic paste - each 1 tbsp., Tomato puree - 1/2 cup, Finely chopped onion - 2 ea, Finely Chopped tomato - 2 ea, Oil - 4 tbsp., Water – 1 cup, Cream - 4 tbsp., Salt as per taste, Chopped coriander leaves. **For paste :** Red chilli – 4-5, Cashew nut – 10-12, Magaj - 2 tbsp., Poppy seeds - 1 tbsp., Almond – 7-8, Cloves - 4 ea, Cinnamon - 2 sticks, Cardamom - 2 ea, Make a fine paste of all these ingredients.
		In microwave safe glass bowl add oil, finely chopped onion, chicken with given paste and cook. When beep, add all other ingredients, water, mix it well and press start. Garnish with coriander leaves. Serve hot.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 124 2015-01-16 6:50:49

Food		Serving size	Ingredients
15	Hyderabadi Murg Korma	800-900 g	Chicken - 1000 g, Fried onions paste - 1 1/2 cup, Blanched and chopped tomatoes - 1/2 cup, Chopped Ginger and garlic - 2 tbsp., Fresh cream - 4 tbsp., Saffron - 2 pinches (dissolved in 1/2 cup water), Oil - 3 tbsp., Salt - to taste, Water - 1 cup To be ground to a smooth paste: Red chillies - 6, Poppy seeds - 1 tbsp., Almonds - 8, Cashew nuts - 6, Cloves - 4, Cinnamon - 2 (small pieces), Cardamoms - 3, Water - 1/4 cup
		In a microwave safe glass bowl add everything except cream. Cook and garnish with fresh coriander and cream.	
16	Kadhai Chicken	600-700 g	Chicken - 400 g (cut into pieces of your choice), Ginger-garlic paste - each 1 tbsp., Tomato puree - 1/2 cup, Red chilli powder - 1/2 tbsp., Coriander powder - 1 tbsp., Garam masala - 1 tbsp., Sugar - 1 tbsp., Two large capsicum cut into strips, Corn flour - 2 tbsp. (dissolve in 3 cups of water), Oil - 4 tbsp., Dried fenugreek leaves - 1 tbsp.
		In microwave safe glass bowl take oil, ginger-garlic, onion, chicken, red chilli powder and cook. When beep add 3 cup water, all other ingredients, mix it well and press start. Garnish with coriander leaves and serve hot.	
17	Kheema Masala	400-500 g	Kheema (chicken) - 200 g, Chopped onion - 1 ea, Chopped tomato - 1 ea, Ginger garlic paste – 1 tbsp., Turmeric, Salt, Red chilli, Cumin powder, Garam masala as per taste, Oil and water as required, Dhaniya for garnishing
		In microwave safe glass bowl take kheema with water and cook. When beep, drain water and keep aside. In another microwave safe bowl add oil, chopped onion, tomato, ginger garlic paste and all the masala and press start. After done, add boiled kheema to this, mix well and serve.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 125 2015-01-16 6:50:49

Cooking Smart

Food		Serving size	Ingredients
18	Mirchi Chicken	400-450 g	Chicken legs – 5-6 ea, Chopped coriander leaves - 2 tbsp., Oil - 4 tbsp., Tomato puree - 1 cup, Sugar and salt as per your taste, Onion paste – 4 tbsp., Ginger-garlic & green chilli paste - 2 tbsp., Lemon juice - 2 tbsp., Garam Masala - 1 tbsp.
		Marinate chicken with onion, ginger-garlic & green chilli paste. Place it in refrigerator for 2-3 hours. In microwave safe glass bowl add oil, marinated chicken & cook. When beep, add tomato puree, salt, sugar, garam masala & press start. Garnish with coriander leaves & serve hot	
19	Murg Malai Kabab	400-500 g	Chicken – 300 g (Cut-Boneless (skinless), Cut in 1 1/2"-2" pieces (pieces should be of even size) Saunf (aniseed) , powder - 1 tbsp, Salt - 1 tbsp, Amchoor (dry mango) Powder - 1 tbsp, Red Chilli Powder - 1 tbsp, Nutmeg powder - 1/4 tbsp, Cream or Malai - 4 tbsp.
		In microwave safe glass bowl take all the ingredients. Marinate in refrigerator for 1 hour. In metal tray arrange the pieces, sprinkle oil, and cook at high rack. When beeps, turn the pieces and cook.	
20	Murg Mussallam	1500-1700 g	Chicken - 1000 g, Papaya (raw) - 25 g, Onions (fried) - 4 (medium sized), Ginger paste - 1 tbsp., Garlic - 1 tbsp., Salt - to taste, **Masala 'A' (to be ground to a fine paste) :** Desiccated coconut - 50 g, Chironji - 20 g, Cardamom (green) - 8 g, Cloves - 8 to 10, Black pepper - 5 g, Poppy seeds - 5 g, Cinnamon - 5 g, **Masala 'B' :** Curd - 250 g, Ghee - 250 g, Almonds - 30 g, Cumin seeds - 20 g, Coriander seeds - 20 g, Chilli powder - 5 g, Silver leaves (clean and wash) - 2 to 3, Saffron - A pinch, Saffron colour (edible) - A pinch, Kewra jal - 1 tbsp, Water - 1 1/2 cup
		In a microwave safe glass bowl add all the ingredients and cook.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 126 2015-01-16 6:50:49

Food		Serving size	Ingredients
21	Pepper Chicken	400-450 g	Boneless chicken - 300 g, Salt, Lemon juice, Pepper powder as per your taste, Oil – 3 tbsp., Chopped onion - 4 tbsp., Chopped tomato - 3 tbsp., Chopped garlic - 2 tbsp., Water as required, Coriander leaves - 1 tbsp.
		Take chicken, marinate with salt, lemon juice, pepper powder for 1 hour. In microwave safe bowl put oil, chopped onion, chopped tomato, chopped garlic and cook. When beep, add marinated chicken, salt to taste, 1/4 cup of water and press start. Garnish with chopped coriander leaves.	
22	Pickled Chicken	350-400 g	Boneless chicken - 250 g (cut into long & thin strips), Red chilli powder - 1/2 tbsp., Vinegar – 4 tbsp., Sugar - 1 tbsp., Soya sauce - 1 tbsp., Tomato sauce - 2 tbsp., Oil - 2 tbsp., Salt & sugar as per your taste. Orange red color - 1 pinch, Corn flour - 2 tbsp. (dissolve with 1/2 cup of water).
		In microwave safe glass bowl add oil, ginger, red chilli powder & chicken. Mix it well and cook. When beep add all other ingredients. Mix it well press and start. **Note :** Instead of chicken, fish and prawns can be used.	
23	Nargisi Kofta	500-600 g	Mince meat - 500 g, Eggs (hard boiled) - 4 ea, Egg (beaten) - 1 ea, Yoghurt - 2 tbsp., Fried onions paste - 1/2 cup, Onions chopped - 1 cup, Tomatoes pureed - 1 cup, Green chillies - 4 to 5, Whole garlic cloves - 5 to 6, Chopped ginger - 1 tbsp., Red chilli powder - 3 tbsp, Tumeric powder - 1/2 tbsp, Garam masala - 1 tbsp, Coriander powder - 1 tbsp, Oil and Salt - to taste, Water - 1/2 cup
		Cook the minced meat for about 20 minutes with the quartered onions, green chillies, chopped ginger and garlic cloves. Once cooked beat 1 egg into the mixture. Coat the boiled eggs with the mince. Fry the coated eggs in hot oil and keep aside. In a microwave safe glass bowl add all the ingredients and cook.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 127 2015-01-16 6:50:49

Food		Serving size	Ingredients
24	Yogurt Chicken	500-600 g	Chicken - 500 g, Yogurt - 1 cup, Finely chopped mint leaves - 1 tbsp., Corn flour - 1 tbsp.(mix in 2 tbsp. water), Oil - 2 tbsp., Chopped onion - 1 ea, Chopped green chilli – 2-3, Chopped ginger - 1 tbsp., Garam Masala - 1 tbsp., Dried fenugreek leaves - 1 tbsp., Salt as per your taste, Chopped coriander - 1 tbsp.
		In microwave safe glass bowl add oil, onion, green chilli, ginger & chicken, mix it well and cook. When beep, add all other ingredients, 1/2 cup of water. Cover it and press start. Sprinkle chopped mint and coriander leaves. Serve hot.	

A11 : All time favorite (Non-Veggie)

Food		Serving size	Ingredients
1	Chicken & Mushroom Gratin	500-550 g	Boneless chicken - 200 g (cut into bite size pieces), Mushrooms quartered (cut into 4 pieces each) - 200 g, Oil or butter - 2 tbsp., Maida (flour) - 2 tbsp., Salt - 1 tbsp., Pepper - 1 tbsp., Rum or sherry (optional) - 1 tbsp., Cream - 100 g (1/2 cup), Water - 1/2 cup, some chopped celery or coriander leaves for garnishing
		In microwave safe plate butter, maida and cook. When beep, add chicken, all other ingredients and press start. Sprinkle chopped celery or coriander and serve hot.	
2	Chicken a'la Kiev	550-600 g	Boneless chicken - 500 g, French beans – 18-20 (cut into 1 piece), Carrots - 2 (medium size, cut into 1 piece), Sticky celery - 2 (chopped), Capsicums - 2 (cut into 1/4" pieces), Milk - 1/2 cup, Maida – 2 tbsp., Pepper - 1 tbsp., Mustard powder - 1 tbsp., Salt - 1 tbsp., Grated cheese(Amul) - 4 tbsp.
		In microwave safe glass bowl mix chicken, carrots, celery, French beans, 2-3 tbsp. water, cover it and cook. When beep, add all ingredients and press start. Add grated cheese. Garnish with parsley or coriander.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 128 2015-01-16 6:50:49

	Food	Serving size	Ingredients
3	Chicken au gratin	400-450 g	Boneless chicken - 250 g, White sauce - 2 cup, Butter - 2 tbsp., Salt – 3/4 tbsp., Pepper to taste, Tomato ketchup - 1 tbsp. Vegetables : Chopped French beans – 10-15, Carrots - 2 ea, Cauliflower - 1/2, Peas - 1/2 cup, Potato - 1 ea cut into pieces, Bottle gourd - 1/2 cup, Grated cheese - 1/4 cup
		In microwave safe glass bowl add butter, chicken, vegetables, 1/2 cup of water and cook. When beep, mix all other ingredients, mix it well, prinkle cheese. Take it on high rack and press start. Serve hot.	
4	Chicken Chowmein	350-400 g	Boiled Chicken - 100 g, Noodles - 100 g, Onion - 1 ea (cut into thin slices), Capsicum – 1 ea (shredded into thin strips), Carrot - 1 ea (matchsticks size), Cabbage - 1 cup (shredded), Salt – 3/4 tbsp., White Pepper - 1 tbsp., Sugar – 1 pinch, Ajinomoto - 1/4 tbsp., Soya sauce - 1-2 tbsp., Vinegar - 1/2 tbsp., Chilli sauce - 1 1/2 tbsp., Oil – 2 tbsp., Water - 3 cups.
		Make the noodles by adding water, salt, oil mix it well and cook. When beep, spread on a greased tray to cool. In a microwave safe glass bowl add all other ingredients with chicken mix well and press start. After cooking, add noodle, mix well and serve hot.	
5	Chicken Croquettes	500-550 g	Chicken - 200 g, Oil - 1 tbsp., Butter - 1 tbsp., Chopped onion - 1/2, Green chilli - 2 ea, Refined flour - 1 tbsp., Milk - 1/4 cup, Bread crumbs – 2 tbsp., Red chilli flakes - 1/4 tbsp., Salt - 1/2 tbsp., Pepper - 1/4 tbsp., Water - 1/2 cup,
		In bowl add all ingredients and coat the chicken pieces properly. Place them over a greased crusty plate on high rack and cook.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 129 2015-01-16 6:50:49

Cooking Smart

Food		Serving size	Ingredients
6	Chicken in hot Garlic Sauce	500-550 g	Boneless chicken - 250 g, Capsicum - 1 ea (cut into pieces), Oil - 3 tbsp., Garlic - 1 tbsp. (chopped), Dry red chilli - 1 ea (cut into thin slices), Red chilli paste - 1 tbsp., Spring onion – 1 ea, Tomato ketchup - 3 tbsp., Red chilli sauce – 1 tbsp., Soya sauce - 2 tbsp., Vinegar - 1 tbsp., Pepper - 1/2 tbsp., Sugar - 1/2 tbsp., Corn flour – 4 tbsp. (dissolve in 1/2 cup of water)
		In microwave safe glass bowl put chicken, capsicum, oil, chopped ginger-garlic, 1/2 cup of water and cook. When beep, add all other ingredients, 1/4 cup of water, cover it and press start.	
7	Chicken in Thai Red Curry	500-550 g	Boneless chicken - 400 g, Kashmiri red chilli – 4-5 dry, Onion - 1/2 ea, Garlic - 8-10 flakes, Chopped ginger - 1 tbsp., Lemon grass - 1, Coriander seeds - 1 1/2 tbsp., Cumin seeds - 1 tbsp., Saboot kali mirch - 6, Soya sauce - 1/2 tbsp., Lemon juice - 1 tbsp., Salt and sugar - each 1 tbsp., Baby corns – 4-5, Small carrot - 1 ea, Cauliflower - 1/2 cup, Mushrooms - 2 ea, Basil leaves – 8-10, Coconut milk - 2 cups.
		Make fine paste of red chilli, water. In microwave safe glass bowl add oil, red curry paste, onion, ginger-garlic paste and cook. When beep, add coconut milk, all vegetables, all other ingredients with chicken and press start. Add salt, sugar, add basil leaves. Serve hot with steamed rice.	
8	Chicken Pasta in Tomato Puree	450-500 g	Boneless chicken - 150 g, Macaroni or pasta – 2 cups, Capsicum - 1 ea (cut into pieces), Tomato - 1 medium (cut into strips), Olive oil - 3 tbsp., Crushed garlic - 2 tbsp., Tomato puree - 1 cup, Pepper - 1/2 tbsp., Salt - 1 1/4 tbsp., Oregano – 3/4 tbsp., Water - 1/2 cup, Cream - 1/2 cup, Water – 5 cups.
		In microwave safe glass bowl take oil add boneless chicken, macaroni, 4 cups of water and cook. When beep, add all other ingredients, water as required and press start.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 130 2015-01-16 6:50:49

Food		Serving size	Ingredients
9	Chicken Pulao	600-700 g	Basmati rice - 1 1/2 cup, Boneless chicken – 4 pieces (2 legs, 2 thighs or 2 legs and 2 breasts), Onions – 2 ea (medium size, sliced thinly), Cloves - 4, Cinnamon - 1", Black cardamom - 2, Pure ghee - 3 tbsp., Chopped tomatoes - 2, Salt - 2 tbsp., Garam masala – 1 tbsp., Red chilli powder - 1 tbsp., Garlic paste – 1 tbsp., Ginger paste - 1 tbsp., Water -2 1/2 cups
		In microwave safe glass bowl add ghee onion, black cardamom and cook. When beep, add rice chicken, tomatoes, salt, garam masala, red chillies, garlic, ginger paste, water. Mix well and press start. Serve hot.	
10	Chicken Sandwiches	3 ea	Boiled Chicken - 100 g, Oil - 1 tbsp., Bread slice - 6 ea, Butter - 1 tbsp., Onion - 1/2 (cut into slices), Mayonnaise – 5-6 tbsp., Pepper - 1/2 tbsp., Oregano – 3/4 tbsp., Mustard - 1 tbsp.
		In microwave safe glass bowl mix all ingredients except bread slice. Apply this mixture to one bread slice and put other bread slice on it. Make a sandwich and take it in crusty plate on high rack and cook. When beep, turn the side to make it golden in colour & and press start. Serve hot with tomato sauce.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 131 2015-01-16 6:50:49

Cooking Smart

Food		Serving size	Ingredients
11	Chicken with sweet & spicy vegetables	700-800 g	Boneless Chicken - 500 g, Pineapple juice - 1/2 cup, Baby corns (cut into lengthwise) – 3-4, Broccoli/ cauliflower – 4-5, Mushrooms – 3-4 (cut into pieces), Slices of pineapple - 2 ea, Small capsicum - 1 ea (cut into pieces), Red chilli paste - 1/2 tbsp., Crushed garlic - 1 1/2 tbsp., Spring onion white - 2-3 (cut into slices), Tomato ketchup - 1/4 cup, Vinegar - 3 tbsp., Ajinomoto - 1/4 tbsp., Sugar - 4 tbsp., Soya sauce - 1 tbsp., Salt to taste, Stock cube - 1 crushed, Corn flour - 4 tbsp. (mixed in 1/4 cup of water)
		In microwave safe glass bowl add 1 1/2 cups water, pineapple juice, baby corn, florets, mushrooms and cook. When beep add chicken, all other ingredients. Mix it well and press start. Serve hot.	
12	Chicken with Tomato Rice	550-600 g	Boneless chicken - 150 g, Soaked rice - 1 cup, Sprouted green gram - 1/2 cup, Finely chopped carrot - 1/2 cup, Finely chopped French beans - 1/2 cup, Oil - 2 tbsp., Peanuts - 3 tbsp., Cumin - 1/2 tbsp., Slices of Onion - 1 small, Tomato puree – 4 tbsp., Tomatoes - 2 ea, Turmeric - 1 pinch, Garlic paste - 1/2 tbsp., Garam Masala - 1/2 tbsp, Salt – 1 tbsp.
		In microwave safe glass bowl take oil, add soaked rice, chicken, onion, sprouted green gram and cook. When beep, add all other ingredients, 3 cups of water and press start. Serve hot.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 132 2015-01-16 6:50:50

Food		Serving size	Ingredients
13	Chilly Chicken Pizza	300-350 g	Boiled Boneless chicken - 100 g (cut into pieces), Pizza base - 2 ea, Grated cheese - 150 g, Red chilli paste - 1 tbsp., Chopped onion and capsicum - 1/2 each, Soya sauce - 1 tbsp., Vinegar - 1 tbsp., Ajinomoto - 1 pinch, Salt and pepper - 1/2 tbsp., Oregano - 1 tbsp., Oil - 1 tbsp., Chopped Garlic flakes - 4 ea, Tomato puree - 1/2 cup, Tomato ketchup - 3 tbsp.
		In microwave safe glass bowl take oil, chicken, red chilli paste, chopped onion, capsicum, soya sauce, vinegar, ajinomoto, salt, pepper, oregano, chopped garlic, tomato puree, tomato ketchup. Take it at 900 W for 5 min. Preheat at 220 °C with convection mode. After preheating, select menu, take pizza base, paste chicken mixture in crusty plate on low rack and press start. Serve hot.	
14	Crispy Chicken	3 ea	Chicken - 250 g, Beat in Egg - 1 ea, Salt - 1/4 tbsp., Red chilli powder - 1/4 tbsp., Bread crumbs - 1/2 cup, Oil - 1-2 tbsp. For Marinade : Butter - 2 tbsp., Garlic paste - 2 tbsp., Chilli powder - 1 1/2 tbsp., Cumin seeds powder - 1 tbsp., Coriander powder - 2 tbsp., Cinnamon - 1 tbsp., Salt – 1 1/2 tbsp.
		Marinated chicken with all marinade ingredients and put it in refrigerator for 1 hour. In microwave safe glass bowl add oil, marinated chicken and cook. When beep, add all other ingredients and press start. Serve hot.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 133 2015-01-16 6:50:50

Cooking Smart

Food		Serving size	Ingredients
15	Goshtaba	500-600 g	Mutton koftas - 8, Fried onion paste - 1 cup, Pureed tomatoes - 1 1/2 cup, Ginger garlic paste - 1 tbsp., Cinnamon powder - 1/2 tbsp., Cardamom powder - 1/2 tbsp., Salt to taste, Curd - 1 1/2 cup, Ghee - 1/4 cup, Water - 1 cup, Saffron - 2 to 3 strands, Red chilli powder - 1/2 tbsp, Turmeric - 1/2 tbsp, Garam masala - 1/4 tbsp., Coriander powder - 1/2 tbsp., Fresh cream - 2 tbsp.
		In microwave safe glass bowl add all the ingredients and cover with cling foil and prick few holes to release steam. Cook and serve hot.	
16	Hyderabadi Mutton	700-750 g	Mutton - 500 g, Fried onions - 1/2 cup, Pureed tomatoes - 1 cup, Ginger garlic paste - 2 tbps., Green chillies - 3, Grated coconut - 2 tbsp., Tumeric - 1/4 tbsp., Coriander powder - 2 tbsp., Cumin seeds - 1/2 tbsp., Red chilly powder - 1 tbsp., Garam masala powder (hot spice mix) - 1/2 tbsp., Curd (yoghurt)- 1 cup, Cinnamon - 1 inch, Cloves - 4, Green cardamoms - 2, Bay leaf - 1, Khus khus(poppy seeds) - 1 tbsp., Strands saffron - few, Cream - 1 tbsp., Oil - 2 tbsp., Ghee - 1 tbsp., Salt - to taste, Water - 1 1/2 cup
		Clean the mutton well. Soak the saffron in a tablespoon of warm milk. Soak the poppy seeds in a little water for ten minutes. Put the mutton pieces into a big bowl. Add the ginger garlic paste, green chillies, red chilly powder, coriander powder, cumin powder and curd, mix it all up and marinate it for an hour at least. Now grind the poppy seeds and the grated coconut into a fine paste. In a microwave safe glass bowl add all the ingredients and cook.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 134 2015-01-16 6:50:50

Food		Serving size	Ingredients
17	Kashmiri Dum Gosht	400-500 g	Mutton - 500 g, Poppy seeds - 1 tbsp., Almonds - 6, Salt - to taste, Garlic - 1 pod, Ghee - 3 tbsp., Peppercorns - 1 tbsp., A small piece of ginger, Cardamoms - 4, A small bunch of coriander leaves, Small sticks cinnamon - 3, A small piece of green papaya, Cumin seeds - 1/2 tbsp., Turmeric powder - 1 tbsp., Curd - 1/4 cup
		Chop mutton into medium size pieces. Roast poppy seeds and almonds, grind them to a paste. Grind the ginger and garlic together to a paste. Grind cardamom, pepper, papaya and coriander leaves with salt to taste together and grind the cinnamon and cumin seeds together. Wash the meat and pound it on a grinding stone to soften it for about 5 minutes. Mix the ground paste of poppy seeds and almonds, ginger and garlic, cardamom, pepper, papaya and coriander leaves and cinnamon and cumin seeds, curd together properly. Marinate all the meat pieces in this mixture for an hour. Preheat at 180 °c with convection mode for 5 minutes. In a crusty plate add the mutton with water, marinate and ghee cover with silver foil properly. Place it over crusty plate at low rack and cook.	
18	Kashmiri Lamb Curry	650-700 g	Lean lamb – 500 g (ground), Fresh ginger - 1 (4 inch, peeled), Fennel seeds - 1 tbsp. (ground), Garam masala - 1 tbsp., Cumin - 1 tbsp. (ground), Cardamom - 1/2 tbsp. (ground), Salt - to taste, Vegetable oil - 2 tbsp., Cinnamon stick - 1", Cumin seeds - 1 tbsp., Fried onion paste - 1 large (chopped), Paprika - 1 tbsp., Tomato - 2 large (pureed), Sour cream - 1 cup, Water - 1 cup, Fresh coriander- 2 tbsp.
		In a food processor, add the lamb, ginger, fennel, garam masala, cumin, cardamom and salt. Grind the spice mixture until smooth. Divide and shape the meat mixture into two ounce portions. Refrigerate until ready to use. In a microwave safe glass bowl, add all the ingredients and cook.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 135 2015-01-16 6:50:50

Cooking Smart

Food		Serving size	Ingredients
19	Masala Chops	4 to 5	Lamb chops - 500 g, Oil - 3 tbsp., Salt - to taste MARINADE: Hung curd - 1 1/2 cup, Raw papaya paste - 1 tbsp., Lemon juice - 1 tbsp., Curry powder - 5 tbsp., Carom seeds - 2 tbsp., Barbecue masala - 1 tbsp., Turmeric- 1 tbsp., Oil - 3 tbsp. GRIND TO A FINE GREEN PASTE: Ginger - 2" piece, Garlic - 10 cloves, Green chillies - 5, Green coriander - 2 tbsp. Butter for greasing
		Wash and drain the chops. Pat them dry on clean kitchen towel. Beat them with a roller to flatten them. Prick them well with a fork. Heat 3 tbsp. oil in pan and stir fry the chops for 5-10 min on medium flame. Remove from fire. Mix all the ingredients given under marinade in a bowl. Add the green paste and fried mutton chops marinade for 4 hours in refrigerator. Grease the crusty plate with thick butter and place the chops. Put a thin slice of butter on each chop and place the crusty plate on high rack. Grill.	
20	Masala Machhli	350-400 g	Fish fillets (washed and cleaned) - 500 g, Lemon juice - 1 tbsp., Black salt - 1 pinch, Turmeric powder - 1/2 tbsp., Amchur (mango powder) powder - 1/2 tbsp., Salt - 1 1/2 tbsp., Flour - 1 tbsp., Egg - 1 ea, Red coloring - 3 to 4 drops, Grind them altogether: Cumin seeds - 1 tbsp, Cardamom - 2, Ajwain (oregano) - 1 pinch, Red chillies - 2, Oil - 3 tbsp.
		Rub the fish pieces with lime juice. Place in a bowl, add turmeric powder, mango powder, black salt, and rub the pieces well with the grinded ingredients. Set it aside for 20 minutes to marinate. Separately combine egg and flour with the food coloring and apply all over the fish. Grease the crusty plate and place the fish pieces. Pour some oil over it and place the crusty plate on high rack and grill.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 136 2015-01-16 6:50:50

Food		Serving size	Ingredients
21	Masala Mutton Chops	600-700 g	Mutton chops- 500 g, Yogurt - 1/2 cup, Ginger garlic paste - 1/2 tbsp., Green chillies - 1 tbsp., Oil - 4 tbsp., Cream - 2 tbsp., Garam masala - 1/2 tbsp., Turmeric - 1/4 tbsp., Pre-made bhuna masala - 6 tbsp., Water - 1 cup. Coriander seeds powder - 1/2 tbsp., Cumin powder - 1/2 tbsp., Bay leaf - 2, Cloves - 3 to 4, Big cardamom - 2, Fresh coriander for garnishing
		Add everything in a microwave safe glass bowl add everything. Cook and serve hot.	
22	Meat Loaf	500-550 g	Keema - 500 g (Meanced meat), Curd - 3/4 cup, Egg – 2 ea, Garlic paste - 1 tbsp., Ginger paste - 1 tbsp., Garam masala powder - 1 tbsp., Lemon juice – 2 tbsp., Chopped coriander leaves - 2 tbsp., Salt - 1 tbsp., Pepper – 1 tbsp. (adjust to taste), Bread slices - 3 pieces (soaked in water, squeezed and crumbled) For sauce : Maida - 1 tbsp., Mustard powder - 1/2 tbsp., Worcestershire sauce - 1 tbsp., Tomato sauce - 1 tbsp., Chilli sauce - 1 tbsp.
		Mix all ingredients given under loaf. Grease the dish & put keema in it and cook. To the juices, add all ingredients given under sauce. When beep, pour the sauce on a loaf and put on high rack and press start. Serve with sauce and decorate with coriander.	
23	Olive & Chilli Mutton Chops	6 chops	Mutton Chops - 6, Green Olives - 8 to 10 (rings), Red chilli flakes - 1/2 tbsp., Olive oil - 2 tbsp., Salt - to taste
		Marinade the chops with all the ingredients for 3 hours. Place the over a greased crusty plate with high rack and thoroughly brush with extra olive oil then cook.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 137 2015-01-16 6:50:50

Cooking Smart

Food		Serving size	Ingredients
24	Poulet a'la Burgundy	600-650 g	Boneless chicken - 500 g, Oil - 2 tbsp., Garlic – 3-4 flakes (minced), Spring onions – 3-4 (chopped), Celery – 2-3 sticks (chopped), Tej patta (bay leaf) - 1, Red wine - 1/4 cup, Flour(maida) - 2 1/2 tbsp., Ajwain - 1/2 tbsp (powdered), Pepper powder – 1 tbsp., Salt - 1 tbsp.
		In microwave safe glass bowl mix chicken with oil, garlic, chopped spring onions, bay leaf, celery and cook. When beep in another dish take flour, all ingredients, chicken and cook. Sprinkle spring onion greens on top and serve hot with garlic bread.	
25	Shahi Rogan Josh	300-400 g	Minced mutton - 250 g, Fried onion paste - 1/2 cup, Garam masala - 1 tbsp, Green chillies - 4, Tomato - 3 pureed, Yoghurt - 1 cup, Saffron - 1 pinch, Soaked cashewnuts - 15, Clarified butter - 4 tbsp., Ginger - 1" piece, Coriander seeds powder - 1 tbsp., Turmeric - 1 tbsp., Red chillies - 6, Cumin seeds - 1 tbsp., Garlic doves - 6, Salt - to taste, Water - 1 cup
		Grind the ginger, garlic, red chillies, cumin seeds, turmeric powder and salt to form a thick paste. In a microwave safe glass bowl add all the ingredients except saffron and cashewnuts. Cover with cling foil and make few holes to release steam. Cook.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 138 2015-01-16 6:50:50

Food		Serving size	Ingredients
26	Spinach, Corn & Chicken in Ginger Sauce	600-650 g	Boneless chicken - 250 g, Spinach - 250 g (remove stem & tear each leaf into 2-3 pieces), Frozen corn kernels - 1/2 cup, Ginger paste - 1/2 tbsp., Salt and pepper powder - each 3/4 tbsp., Corn flour paste - 2 tbsp.(dissolve in 1/4 cup of water), Oil - 2 tbsp. For sauce : Tomato sauce - 2 tbsp., Tomato puree - 1/2 cup, Soya sauce – 1 tbsp., Sugar - 1/2 tbsp., Ajinomoto - 1/4 tbsp., Tomato - 1/2 cut (into 4 pieces).
		Take spinach leaves in a large bowl, add corn flour paste to it and cook. When beep, add oil, chicken in small pieces, ginger paste, corn flour paste, spinach mixture, all other ingredients and mix it well and press start. Mix it well and serve hot.	
27	Thai Chicken	900 g	For green paste : Green chillies – 6-8, Spring onions – 3 ea (chopped along with the green part) , Lemon grass leaves - 4 (optional), Ginger - 2” piece, Coriander leaves - 3 tbsp. For main dish : Boneless chicken - 700-800 g (cut into pieces), Coconut milk - 1 1/2 cups, Salt - 1 1/2 tbsp., Jaggery - a tiny piece, Coriander powder - 1 tbsp., Cumin powder - 1 tbsp., Oil - 2 tbsp.
		In grinder prepare green paste. Churn grated one coconut in mixer. In microwave safe glass bowl add chicken, oil and cook. When beep, add salt jaggery and coconut milk. Mix well and press start.	

MC35J8085PT_TL_DE68-04346F-00_EN.indd 139 2015-01-16 6:50:50

Cooking Smart

Power Defrost guide

Food		Serving size (g)	Directions
d1	Meat	200-1500	Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat. Stand for 20-60 minutes.
d2	Poultry	200-1500	Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions. Stand for 20-60 minutes.
d3	Fish	200-1500	Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets. Stand for 20-50 minutes.
d4	Bread/Cake	100-1000	Put bread horizontally on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on a ceramic plate and if possible, turn over, as soon as the oven beeps. (Oven keeps operating and is stopped, when you open the door.) This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not suitable for short/ crust pastry, fruit and cream cakes as well as for cake with chocolate topping. Stand for 10-30 minutes.
d5	Fruit	100-600	Spread fruits evenly into a flat glass dish. This programme is suitable for all kind of fruits. Stand for 5-20 minutes.

MC35J8085PT_TL_DE68-04346F-00_EN.indd 140 2015-01-16 6:50:50

Manual cooking

Microwave cooking guide

- Do not use metal containers with Microwave mode. Always put food containers on the turntable.
- It is recommended to cover the food for best results.
- After cooking is complete, let the food settle in its own steam.

Frozen vegetables

- Use a glass Pyrex container with a lid.
- Stir vegetables twice during cooking, and once after cooking.
- Add seasoning after cooking.

Food	Serving size (g)	Power (W)	Cooking time (min.)	Standing time (min.)
Spinach	150	600	5-7	2-3
	Add 15 ml (1 tbsp.) of cold water.			
Broccoli	300	600	8-10	2-3
	Add 30 ml (2 tbsp.) of cold water.			
Peas	300	600	7-9	2-3
	Add 15 ml (1 tbsp.) of cold water.			
Green beans	300	600	7½-9½	2-3
	Add 30 ml (2 tbsp.) of cold water.			
Mixed vegetables (carrots, peas, corn)	300	600	7-9	2-3
	Add 15 ml (1 tbsp.) of cold water.			
Mixed vegetables (Chinese style)	300	600	7½-9½	2-3
	Add 15 ml (1 tbsp.) of cold water.			

MC35J8085PT_TL_DE68-04346F-00_EN.indd 141 2015-01-16 6:50:50

Cooking Smart

Fresh vegetables

- Use a glass Pyrex container with a lid.
- Add 30-45 ml of cold water for every 250 g.
- Stir once during cooking, and once after cooking.
- Add seasoning after cooking.
- For faster cooking, it is recommended to cut into smaller, even sizes.
- Cook all fresh vegetables using full microwave power (900 W).

Food	Serving size (g)	Cooking time (min.)	Standing time (min.)
Broccoli	250 500	3-4 6-7	3
	Prepare even sized florets. Arrange the stems to the centre		
Brussels sprouts	250	5-6	3
	Add 60–75 ml (4-5 tbsp.) of water.		
Carrots	250	4-5	3
	Cut carrots into even sized slices.		
Cauliflower	250 500	4-5 7-8	3
	Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre.		
Courgettes	250	3-4	3
	Cut courgettes into slices. Add 30 ml (2 tbsp.) of water or a knob of butter. Cook until just tender.		
Egg Plants	250	3-4	3
	Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice.		
Leeks	250	3-4	3
	Cut leeks into thick slices.		
Mushrooms	125 250	1-2 2-3	3
	Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving.		

MC35J8085PT_TL_DE68-04346F-00_EN.indd 142 2015-01-16 6:50:50

Food	Serving size (g)	Cooking time (min.)	Standing time (min.)
Onions	250	4-5	3
	Cut onions into slices or halves. Add only 15 ml (1 tbsp.) water.		
Peppers	250	4-5	3
	Cut pepper into small slices.		
Potatoes	250 500	4-5 7-8	3
	Weigh the peeled potatoes and cut them into similar sized halves or quarters.		
Turnip cabbage	250	5-6	3
	Cut turnip cabbage into small cubes.		

Rice and pasta

Stir from time to time during and after cooking.

Cook uncovered, and close the lid during settling. Then, drain water thoroughly.

- Rice: Use a large glass Pyrex container with a lid against the rice doubling in volume.
- Pasta: Use a large glass Pyrex container.

Food	Serving size (g)	Power (W)	Cooking time (min.)	Standing time (min.)	Directions
White rice (parboiled)	250	900	16-18	5	Add 500 ml of cold water.
	375		18-20		Add 750 ml of cold water.
Brown rice (parboiled)	250	900	22-23	5	Add 500 ml of cold water.
	375		24-25		Add 750 ml of cold water.
Mixed rice (rice + wild rice)	250	900	17-19	5	Add 500 ml of cold water.
Mixed corn (rice + grain)	250	900	19-20	5	Add 400 ml of cold water.
Pasta	250	900	11-13	5	Add 1000 ml of hot water.

MC35J8085PT_TL_DE68-04346F-00_EN.indd 143 2015-01-16 6:50:50

Cooking Smart

Reheating

- Do not reheat large-sized foods such as joints of meat, which easily overcook.
- It is safer to reheat foods at lower power levels.
- Stir well or turn over during and after cooking.
- Use caution for liquids or baby foods. Stir well before, during, and after cooking with a plastic spoon or glass stirring stick to prevent eruptive boiling and scalding. Keep them inside the oven during the standing time. Allow a longer reheating time than other food types.
- Recommended standing time after reheating is 2-4 minutes. See the table below for reference.

Liquids

Food	Serving size	Power (W)	Cooking time (min.)	Standing time (min.)
Drinks (coffee, tea, water)	250 ml (1 mug) 500 ml (2 mugs)	900	1½- 2 3 – 3½	1-2
	Pour into mugs and reheat uncovered: 1 cup in the centre, 2 cups side by side. Keep in microwave oven during standing time and stir well.			
Soup (chilled)	250 g 450 g	900	3-4 4-5	2-3
	Pour into a deep ceramic plate or deep ceramic bowl. Cover with plastic lid. Stir well after reheating. Stir again before serving.			
Stew (chilled)	450 g	600	5½ – 6½	2-3
	Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.			
Pasta with sauce (chilled)	350 g	600	4½ – 5½	3
	Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving.			
Filled pasta with sauce (chilled)	350 g	600	5½ – 6½	3
	Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.			

MC35J8085PT_TL_DE68-04346F-00_EN.indd 144 2015-01-16 6:50:50

Food	Serving size	Power (W)	Cooking time (min.)	Standing time (min.)
Plated meal (chilled)	450 g	600	6-7	3
	Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film.			

Baby foods & milk

Food	Serving size	Power (W)	Cooking time (sec.)	Standing time (min.)
Baby food (vegetables + meat)	190 g	600	30	2-3
	Put into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.			
Baby porridge (grain + milk + fruit)	190 g	600	20	2-3
	Put into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.			
Baby milk	100 ml 200 ml	300	30-40 60-70	2-3
	Stir or shake well and pour into a sterilized glass bottle. Place into the centre of turn-table. Cook uncovered. Shake well and stand for at least 3 minutes. Before serving, shake well and check the temperature carefully.			

MC35J8085PT_TL_DE68-04346F-00_EN.indd 145 2015-01-16 6:50:50

Cooking Smart

Defrost

Put frozen food in a microwave-safe container without a cover. Turn over during defrosting, and drain off liquid and remove giblets after defrosting. For faster defrosting, cut the food into small pieces, and wrap them with aluminum foil before defrosting. When the outer surface of frozen foods begins to melt, stop defrosting and let stand as instructed in the table below.

Do not change the default power level (180 W) for defrosting.

Food		Serving size (g)	Defrosting time (min.)	Standing time (min.)
Meat	Minced meat	250 500	4-6 9-11	15-30
	Pork steaks	250	7-8	
	Place the meat on the ceramic plate. Shield thinner edges with aluminium foil. Turn over after half of defrosting time!			
Poultry	Chicken pieces	500 (2 pcs.)	12-14	15-60
	Whole chicken	1200	28-32	
	First, put chicken pieces first skin-side down, whole chicken first breast-side-down on ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time!			
Fish	Fish fillets	200	6-7	10-25
	Whole fish	400	11-13	
	Put frozen fish in the middle of ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends of fillets and tail of whole fish With aluminium foil. Turn over after half of defrosting time!			
Fruit	Berries	300	6-7	5-10
	Spread fruit on a flat, round glass dish (with a large diameter).			
Bread	Bread rolls (each ca. 50 g)	2 pcs 4 pcs	1-1½ 2½-3	5-20
	Toast/sandwich	250	4-4½	
	German bread	500	7-9	
	Arrange rolls in a circle or bread horizontally on kitchen paper on the ceramic plate. Turn over after half of defrosting time!			

MC35J8085PT_TL_DE68-04346F-00_EN.indd 146 2015-01-16 6:50:51

Grilling guide

The grill-heating elements are located on the ceiling of the cooking chamber. These elements operate only when the door is closed and the turntable is rotating.
When grilling food, put the food on the high rack unless otherwise instructed.
Preheat the grill for 2-3 minutes with Grill mode, and, unless otherwise instructed below, grill food on the high rack. When grilling is complete, use oven gloves to take out the food.

Cookware

Grill: Use flameproof containers, which may include metal parts. Do not use plastic cookware of any kind.
Microwave + Grill: Do not use cookware that is made of metal or plastic substances.

Food type

Chops, sausages, steaks, hamburgers, bacon and gammon rashers, thin fish portions, sandwiches, and all kinds of toast with toppings.

Grilling

Food	Serving size	Mode	Cooking time (1st side) (min.)	Cooking time (2nd side) (min.)
Toast Slices	4 pcs. (each 25 g)	Grill only	3½-4½	2-2½
	Put toast slices side by side on the high rack.			
Grilled tomatoes	2 pcs. (400 g)	300 W + Grill	6-7	-
	Cut tomatoes into halves. Put some cheese on top. Arrange in a circle in a flat glass pyrex dish. Place it on the high rack. Stand for 2-3 minutes.			
Tomato + cheese toast	4 pcs. (300 g)	180 W + Grill	5-6	-
	Toast the bread slices first. Put the toast with topping on the high rack. Stand for 2-3 minutes			
Toast Hawaii	4 pcs. (500 g)	300 W + Grill	5-6	-
	Toast the bread slices first. Put the toast with topping on the high rack. Stand for 2-3 minutes.			
Baked potatoes	500 g	450 W + Grill	14-16	-
	Cut potatoes into halves. Brush potatoes with oil and parsley. Put them in a circle on the high rack with the cut side to the grill.			

MC35J8085PT_TL_DE68-04346F-00_EN.indd 147 2015-01-16 6:50:51

Cooking Smart

Food	Serving size	Mode	Cooking time (1st side) (min.)	Cooking time (2nd side) (min.)
Baked apples	2 apples	300 W + Grill	6-7	-
	Core the apples and fill them with raisins and jam. Put some almond slices on top. Put apples on a flat glass pyrex dish. Place the dish directly on the low rack.			
Roast Chicken	1200-1300 g	450 W + Grill	19-23	20-24
	Brush chicken with oil and spices. Put chicken first breast side down, second side breast side up on the low rack. After cooking stand for 5 minutes.			
Chicken pieces	500 g (2 pcs.)	300 W + Grill	9-11	8-10
	Brush chicken pieces with oil and spices. Put them in a circle on the high rack. After grilling stand for 2-3 minutes.			
Beef steaks (medium)	400 g (2 pcs.)	Grill only	8-12	6-10
	Brush the beef steaks with oil. Lay them in a circle on the high rack. After grilling stand for 2-3 minutes.			
Roast fish	400-500 g	300 W + Grill	6-8	5½-6½
	Brush skin of whole fish with oil and add herbs and spices. Put two fish side by side (head to tail) on the high rack. After grilling stand for 2-3 minutes.			

Crusty plate

We recommend you to preheat the crusty plate while it's on the turntable for 3-4 minutes.

Food	Serving size (g)	Preheat		Cooking	
		Mode	Time (min.)	Mode	Time (min.)
Bacon	80 (4-6 slices)	600 W + Grill	3	600 W + Grill	3-4
	Preheat crusty plate. Put slices side by side on crusty plate. Put plate on high rack.				

MC35J8085PT_TL_DE68-04346F-00_EN.indd 148 2015-01-16 6:50:51

Food	Serving size (g)	Preheat		Cooking	
		Mode	Time (min.)	Mode	Time (min.)
Grilled tomatoes	200	600 W + Grill	3	300 W + Grill	3½-4½
	Preheat crusty plate. Cut tomatoes in halves. Put some cheese on top. Arrange in a circle on plate and set on high rack.				
Potato wedges	250	600 W + Grill	4	450 W + Grill	8-10
	Rinse and clean potatoes. Cut into wedges or cubes. Brush with olive oil, herbs and spices. Distribute cubes evenly on plate. Put plate on high rack. Turn over after 5-7 minutes.				
Chicken nuggets	300	600 W + Grill	4	600 W + Grill	6-8
	Preheat crusty plate. Brush plate with 1 tbsp. oil. Put chicken nuggets on crusty plate. Put plate on the high rack. Turn over after 4-5 minutes.				

MC35J8085PT_TL_DE68-04346F-00_EN.indd 149 2015-01-16 6:50:51

Cooking Smart

Hot blast guide

Cooking with hot blast is a powerful combination of the inner grill heater and the convection ring heater with fan at side. The hot air blows from the top of the cavity through holes into the oven. The heating element at top and side and the fan at the side-wall, keeps the hot air circulating evenly.

Use this mode for biscuits, individual scones, rolls, and cakes as well as fruit cakes, choux, and soufflés.

All conventional ovenproof cookware, baking tins and sheets – anything you would normally use in a traditional convection oven – can be used.

Food	Serving size (g)	Mode (°C)	Cooking Time (min.)
Frozen mini tartes/ pizza snacks	250	200	9-12
	Put pizza snacks on the crusty plate. Put plate on low rack.		
Frozen Oven Chips	300	200	13-16
	Distribute frozen oven chips on crusty plate. Put plate on low rack.		
Frozen chicken nuggets	300	200	6-9
	Put frozen nuggets on crusty plate. Put plate on the high rack.		
Frozen Pizza	300	200	13-15
	Put frozen Pizza on the low rack.		
Homemade Lasagna/ Pasta Gratin	500	180	25-30
	Put pasta in ovenproof dish. Put dish on low rack.		
Roast Vegetables	300	200	6-10
	Rinse and prepare vegetables in slices (e.g. courgette, egg plants, pepper, pumpkin). Brush with olive oil and add spices. Put on crusty plate on low rack.		

MC35J8085PT_TL_DE68-04346F-00_EN.indd 150 2015-01-16 6:50:51

Convection guide

Convection
In Convection mode, both the heating element and the side-wall fan operate together to circulate the heat inside the cooking chamber. Use this mode for biscuits, individual scones, rolls, and cakes as well as fruit cakes, choux, and soufflés. All conventional ovenproof cookware, baking tins and sheets – anything you would normally use in a traditional convection oven – can be used.

Microwaves+Convection
This combination mode combines the microwave energy with hot air, resulting in reduced cooking time and producing a brown, crispy surface of the food. The oven offers 5 different combination modes for your convenience. Use this for all kinds of meat and poultry as well as casseroles and gratin dishes, sponge cakes and light fruit cakes, pies and crumbles, roast vegetables, scones, and breads. Use only ovenproof cookware, such as glasses, potteries, or bone china without metal trim.

Preheat the grill with Fast Preheat, and wait until the cycle is complete. Set the power level and cooking time as instructed below. Use oven gloves when taking out food.

Food	Serving size (g)	Mode	Cooking Time (min.)
Frozen Pizza (ready baked)	300-400	Only 200 °C	15-17
	Place the pizza on the low rack. After baking stand for 2-3 minutes		
Frozen lasagne	400	450 W + 200 °C	16-18
	Put into a suitable sized glass pyrex dish or leave in the original packaging (take care that this is suitable for microwaves and oven heat). Put frozen lasagne on the low rack. After cooking stand for 2-3 minutes.		
Roast beef/lamb (medium)	1000-1200	450 W + 160 °C	18-20 (first side) 15-17 (second side)
	Brush beef/ lamb with oil and spice it with pepper, salt and paprika. Put it on the low rack, first with the fat side down. After cooking wrap in aluminium foil and stand for 10-15 minutes.		
Frozen bread rolls	350 (6 pcs.)	100 W + 160 °C	6-8
	Put bread rolls in a circle on the low rack. Stand 2-3 minutes.		

MC35J8085PT_TL_DE68-04346F-00_EN.indd 151 2015-01-16 6:50:51

Cooking Smart

Food	Serving size (g)	Mode	Cooking Time (min.)
Marble cake	700	Only 180 °C	70-80
	Put the fresh dough in a small rectangular black metal baking dish (length 25 cm). Put the dish on the low rack. After baking stand for 5-10 minutes.		
Small Cakes	each 30	Only 165°C	25-35
	Put up to 12-15 small cakes / muffins in paper cups on crusty plate. Put plate on low rack. After baking stand for 5 minutes.		
Croissants/bread rolls (fresh dough)	200-250	Only 200 °C	13-18
	Put the chilled croissants or bread rolls on baking paper on the low rack.		
Frozen cake	1000	180 W + 160 °C	16-18
	Put the frozen cake directly on the low rack. After defrost and warming keep standing for 15-20 minutes.		
Homemade Potato Gratin	500	600 W 180 °C	5-7 (first side) 12-16 (second side)
	Put Gratin in ovenproof dish. Set on low rack.		
Homemade Quiche (Medium size)	500-600	170 °C	40-42
	Preheat oven for 170 °C by using convection mode. Prepare quiche using metal medium size pan and put on low rack. Refer a recipe in Hot Blast auto cook guide.		
Homemade quiche (Large size)	900-1000	180 W + 170 °C	38-40
	Preheat oven for 170 °C by using convection mode without crusty plate. Prepare quiche using crusty plate and put on low rack. Refer a recipe in Hot Blast auto cook guide.		

MC35J8085PT_TL_DE68-04346F-00_EN.indd 152 2015-01-16 6:50:51

Steam cooking guide

Food	Serving size (g)	Mode	Cooking Time (min.)
Artichokes	300 (1-2 pcs)	900 W	5-6
	Rinse and clean artichokes. Put into bowl. Add one tablespoon lemon juice. Cover with lid. Stand for 1-2 minutes.		
Fresh Vegetables	300	900 W	4-5
	Weigh the vegetables (e.g. broccoli florets, cauliflower florets, carrots, pepper) after washing, cleaning and cutting into similar size. Put basket into bowl. Distribute vegetables in basket. Add 2 tablespoons water. Cover with lid. Stand for 1-2 minutes.		
Frozen Vegetables	300	600 W	7-8
	Put the frozen vegetables into the basket in bowl. Add 1 tablespoon water. Cover wit lid. Stir well after cooking and standing. Stand for 2-3 minutes.		
Fresh Fish Fillets	300	1st stage: 900 W 2nd stage: 450 W	1-2 5-6
	Rinse and prepare fish fillets, such as Pollack, rose fish or salmon. Sprinkle with lemon juice. Put basket into bowl. Add fillets side by side. Add 100 ml cold water. Cover with lid. Stand for 1-2 minutes.		
Chicken Breast	300	1st stage: 900 W 2nd stage: 600 W	1-2 7-8
	Rinse and chicken breasts. Cut surface 2-3 times with a knife. Put basket into bowl. Add chicken breasts side by side. Add 100 ml cold water. Cover with lid. Stand for 1-2 minutes.		
Rice	250	900 W	15-18
	Put parboiled rice into the bowl. Add 500 ml cold water. Cover with lid. After cooking let stand white rice for 5 minutes, brown rice for 10 minutes. Stand for 5-10 minutes.		
Jacket Potatoes	500	900 W	7-8
	Weigh and rinse the potatoes and put them into bowl. Add 3 tablespoons water. Cover with lid. Stand for 2-3 minutes.		

MC35J8085PT_TL_DE68-04346F-00_EN.indd 153 2015-01-16 6:50:51

Cooking Smart

Food	Serving size (g)	Mode	Cooking Time (min.)
Stew (chilled)	400	600 W	5-6
	Put stew into the bowl. Cover with lid. Stir well before standing. Stand for 1-2 minutes.		
Frozen Yeast Dumpling with Jam Filling	150	600 W	1-2
	Moist the top of filled dumplings with cold water. Put 1-2 frozen dumplings side by side into the basket. Insert basket in bowl. Cover with lid. Stand for 2-3 minutes.		
Fruit Compote	250	900 W	3-4
	Weigh the fresh fruits (e.g. apples, pears, plums, apricots, mangoes or pineapple) after peeling, washing and cutting into similar sizes or cubes. Put into bowl. Add 1-2 tablespoons water and 1-2 tbsp. sugar. Cover with lid. Stand for 2-3 minutes.		

MC35J8085PT_TL_DE68-04346F-00_EN.indd 154 2015-01-16 6:50:51

Quick & Easy

Melting butter
Put 50 g butter into a small deep glass dish. Cover with plastic lid. Heat for 30-40 seconds using 900 W, until butter is melted.

Melting chocolate
Put 100 g chocolate into a small deep glass dish. Heat for 3-5 minutes, using 450 W until chocolate is melted. Stir once or twice during melting. Use oven gloves while taking out!

Meltng crystallized honey
Put 20 g crystallized honey into a small deep glass dish. Heat for 20-30 seconds using 300 W, until honey is melted.

Melting gelatine
Lay dry gelatine sheets (10 g) for 5 minutes into cold water. Put drained gelatine into a small glass pyrex bowl. Heat for 1 minute using 300 W. Stir after melting.

Cooking glaze/icing (for cake and gateaux)
Mix instant glaze (approximately 14 g) with 40 g sugar and 250 ml cold water.
Cook uncovered in a glass pyrex bowl for 3 ½ to 4 ½ minutes using 900 W, until glaze/icing is transparent. Stir twice during cooking.

Cooking jam
Put 600 g fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid. Add 300 g preserving sugar and stir well. Cook covered for 10-12 minutes using 900 W. Stir several times during cooking. Put directly into small jam glasses with twist-off lids. Stand on lid for 5 minutes.

Cooking pudding
Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6 ½ to 7 ½ minutes using 900 W. Stir several times well during cooking.

Browning almond slices
Spread 30 g sliced almonds evenly on a medium sized ceramic plate. Stir several times during browning for 3 ½ to 4 ½ minutes using 600 W. Let it stand for 2-3 minutes in the oven. Use oven gloves while taking out!

MC35J8085PT_TL_DE68-04346F-00_EN.indd 155 2015-01-16 6:50:51

Troubleshooting

You may encounter a problem using the oven. In that case, first check the table below and try the suggestions. If a problem persists, or if any information code keeps appearing on the display, contact a local Samsung service centre.

Checkpoints

If you encounter a problem with the oven, first check the table below and try the suggestions.

Problem	Cause	Action
General		
The buttons cannot be pressed properly.	Foreign matter may be caught between the buttons.	Remove the foreign matter and try again.
	For touch models: Moisture is on the exterior.	Wipe the moisture from the exterior.
	Child lock is activated.	Deactivate Child lock.
The time is not displayed.	Power is not supplied.	Make sure power is supplied.
	The Eco (power-saving) function is set.	Turn off the Eco function.
The oven does not work.	Power is not supplied.	Make sure power is supplied.
	The door is open.	Close the door and try again.
	The door open safety mechanisms are covered in foreign matter.	Remove the foreign matter and try again.
The oven stops while in operation.	The user has opened the door to turn food over.	After turning over the food, press the Start button again to start operation.

MC35J8085PT_TL_DE68-04346F-00_EN.indd 156 2015-01-16 6:50:51

Problem	Cause	Action
The power turns off during operation.	The oven has been cooking for an extended period of time.	After cooking for an extended period of time, let the oven cool.
	The cooling fan is not working.	Listen for the sound of the cooling fan.
	Trying to operate the oven without food inside.	Put food in the oven.
	There is not sufficient ventilation space for the oven.	There are intake/exhaust outlets on the front and rear of the oven for ventilation. Keep the gaps specified in the product installation guide.
	Several power plugs are being used in the same socket.	Designate only one socket to be used for the oven.
There is no power to the oven.	Power is not supplied.	Make sure power is supplied.
There is a popping sound during operation, and the oven doesn't work.	Cooking sealed food or using a container with a lid may causes popping sounds.	Do not use sealed containers as they may burst during cooking due to expansion of the contents.
The oven exterior is too hot during operation.	There is not sufficient ventilation space for the oven.	There are intake/exhaust outlets on the front and rear of the oven for ventilation. Keep the gaps specified in the product installation guide.
	Objects are on top of the oven.	Remove all objects on the top of the oven.
The door cannot be opened properly.	Food residue is stuck between the door and oven interior.	Clean the oven and then open the door.

MC35J8085PT_TL_DE68-04346F-00_EN.indd 157 2015-01-16 6:50:51

Troubleshooting

Problem	Cause	Action
The oven does not heat.	The oven may not work, too much food is being cooked, or improper cookware is being used.	Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.
Heating is weak or slow.	The oven may not work, too much food is being cooked, or improper cookware is being used.	Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.
The warm function does not work.	The oven may not work, too much food is being cooked, or improper cookware is being used.	Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.
The thaw function does not work.	The oven may not work, too much food is being cooked, or improper cookware is being used.	Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.

MC35J8085PT_TL_DE68-04346F-00_EN.indd 158 2015-01-16 6:50:51

Problem	Cause	Action
The interior light is dim or does not turn on.	The door has been left open for a long time.	The interior light may automatically turn off when the Eco function operates. Close and reopen the door or press the "Cancel" button.
	The interior light is covered by foreign matter.	Clean the inside of the oven and check again.
A beeping sound occurs during cooking.	If the Auto Cook function is being used, this beeping sound means it's time to turn over the food during thawing.	After turning over the food, press the Start button again to restart operation.
The oven is not level.	The oven is installed on an uneven surface.	Make sure the oven is installed on flat, stable surface.
There are sparks during cooking.	Metal containers are used during the oven/thawing functions.	Do not use metal containers.
When power is connected, the oven immediately starts to work.	The door is not properly closed.	Close the door and check again.
There is electricity coming from the oven.	The power or power socket is not properly grounded.	Make sure the power and power socket are properly grounded.
There is water dripping.	There may be water or steam in some cases depending on the food. This is not an oven malfunction.	Let the oven cool and then wipe with a dry dish towel.
Steam leaks from the door.	There may be water or steam in some cases depending on the food. This is not an oven malfunction.	Let the oven cool and then wipe with a dry dish towel.
There is water left in the oven.	There may be water or steam in some cases depending on the food. This is not an oven malfunction.	Let the oven cool and then wipe with a dry dish towel.

MC35J8085PT_TL_DE68-04346F-00_EN.indd 159 2015-01-16 6:50:51

Troubleshooting

Problem	Cause	Action
The brightness inside the oven varies.	Brightness changes depending on power output changes according to function.	Power output changes during cooking are not malfunctions. This is not an oven malfunction.
Cooking is finished, but the cooling fan is still running.	To ventilate the oven, the cooling fan continues to run for about 5 minutes after cooking is complete.	This is not an oven malfunction.
Pressing the +30sec button operates the oven.	This happens when the oven was not operating.	The microwave oven is designed to operate by pressing the +30 sec button when it was not operating.
Turntable		
While turning, the turntable comes out of place or stops turning.	There is no roller ring, or the roller ring is not properly in place.	Install the roller ring and then try again.
The turn table drags while turning.	The roller ring is not properly in place, there is too much food, or the container is too large and touches the inside of the microwave.	Adjust the amount of food and do not use containers that are too large.
The turn table rattles while turning and is noisy.	Food residue is stuck to the bottom of the oven.	Remove any food residue stuck to the bottom of the oven.

MC35J8085PT_TL_DE68-04346F-00_EN.indd 160 2015-01-16 6:50:51

Problem	Cause	Action
Grill		
Smoke comes out during operation.	During initial operation, smoke may come from the heating elements when you first use the oven.	This is not a malfunction, and if you run the oven 2-3 times, it should stop.
	Food is on the heating elements.	Let the oven cool and then remove the food from the heating elements.
	Food is too close to the grill.	Put the food a suitable distance away while cooking.
	Food is not properly prepared and/or arranged.	Make sure food is properly prepared and arranged.
Oven		
The oven does not heat.	The door is open.	Close the door and try again.
Smoke comes out during preheating.	During initial operation, smoke may come from the heating elements when you first use the oven.	This is not a malfunction, and if you run the oven 2-3 times, it should stop.
	Food is on the heating elements.	Let the oven cool and then remove the food from the heating elements.
There is a burning or plastic smell when using the oven.	Plastic or non heat-resistant cookware is used.	Use glass cookware suitable for high temperatures.
There is a bad smell coming from inside the oven.	Food residue or plastic has melted and stuck to the interior.	Use the steam function and then wipe with a dry cloth. You can put a lemon slice inside and run the oven to remove the odour more quickly.

MC35J8085PT_TL_DE68-04346F-00_EN.indd 161 2015-01-16 6:50:52

Troubleshooting

Problem	Cause	Action
The oven does not cook properly.	The oven door is frequently opened during cooking.	Do not frequently open the door unless you are cooking things that need to be turned. If you open the door often, the interior temperature will be lowered and this may affect the results of your cooking.
	The oven controls are not correctly set.	Correctly set the oven controls and try again.
	The grill or other accessories are not correctly inserted.	Correctly insert the accessories.
	The wrong type or size of cookware is used.	Reset the oven controls or use suitable cookware with flat bottoms.

MC35J8085PT_TL_DE68-04346F-00_EN.indd 162 2015-01-16 6:50:52

Information codes

If the oven fails to operate, you may see an information code on the display. Check the table below and try the suggestions.

Code	Description	Action
C-20	The temperature sensor is open.	Unplug the power cord of the oven, and contact a local Samsung service centre.
	The temperature sensor is short.	
C-A1	This code appears when the oven fails to sense the damper to open or close for 1 minute.	
C-F0	If there is no communication between the main and sub MICOM.	
C-21	This code appears when the oven temperature high. In case the temperature rises over the limit temperature during operation of each mode. (Fire sensed.)	Unplug the power cord for cooling enough time, and restart the microwave oven.
C-F2	The touch key is malfunction.	Press **Stop** (STOP) to try again.
C-d0		Unplug the power cord for cooling enough time, and clean the button. (Dust, Water) When appear same problem, contact a local Samsung service centre.

MC35J8085PT_TL_DE68-04346F-00_EN.indd 163 2015-01-16 6:50:52

Technical specifications

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

Power Source		230 V ~ 50 Hz
Power Consumption	Maximum power	2950 W
	Microwave	1450 W
	Grill	2250 W
	Convection	2500 W
	Hotblast	2750 W
Output Power		100 W / 900 W (IEC - 705)
Operating Frequency		2450 MHz
Magnetron		OM75P (20)
Cooling Method		Cooling fan motor
Dimensions (W x H x D)	Main unit (Inculde Handle)	528 X404 X 473 mm
	Cooking chamber	400 x 219 x 396.5 mm
Volume		35 liter
Weight	Net	Approx. 28.5 kg

MC35J8085PT_TL_DE68-04346F-00_EN.indd 164 2015-01-16 6:50:52

Memo

SAMSUNG

QUESTIONS OR COMMENTS?

COUNTRY	CALL	OR VISIT US ONLINE AT
AUSTRALIA	1300 362 603	www.samsung.com/au/support
NEW ZEALAND	0800 726 786	www.samsung.com/nz/support
CHINA	400-810-5858	www.samsung.com/cn/support
HONG KONG	852) 3698 4698	www.samsung.com/hk/support (Chinese) www.samsung.com/hk_en/support (English)
INDIA	1800 3000 8282 - Toll Free 1800 266 8282 - Toll Free	www.samsung.com/in/support
BANGLADESH	9612300300	
INDONESIA	021-56997777 8001128888	www.samsung.com/id/support
JAPAN	0120-363-905	www.samsung.com/jp/support
MALAYSIA	1800-88-9999 603-77137477 (Overseas contact)	www.samsung.com/my/support
PHILIPPINES	1-800-10-7267864 [PLDT] 1-800-8-7267864 [Globe landline and Mobile] 02-4222111 [Other landline]	www.samsung.com/ph/support
SINGAPORE	1800-SAMSUNG(726-7864)	www.samsung.com/sg/support
THAILAND	0-2689-3232 1800-29-3232	www.samsung.com/th/support
TAIWAN	0800-329999	www.samsung.com/tw/support
VIETNAM	1800 588 889	www.samsung.com/vn/support
MACAU	0800 333	www.samsung.com/support
MYANMAR	01-2399888	
SRI LANKA	94117540540 94115900000	

This product is RoHS compliant

DE68-04346F-01